Chocolate Chip Muffins
(12 servings)

- 2 cups all-purpose flour
- 1/3 cup light-brown sugar
- 1/3 cup sugar
- 2 teaspoon baking powder
- 1/2 teaspoon salt
- 2/3 cup milk
- 1/2 cup butter -- melted and cooled
- 2 eggs - beaten
- 1 teaspoon vanilla
- 1 package (12 oz) chocolate chips
- 1/2 cup walnuts or pecans -- chopped

Preheat oven to 400 F. and grease up twelve muffin cups.

In a large bowl, stir together flour, sugars, baking powder, and salt. In another bowl, stir together milk, eggs, butter, and vanilla until blended. Make a well in center of dry ingredients; add milk mixture and stir just to combine. Stir in chocolate chips and nuts.

Spoon batter into muffin cups; bake 15-20 minutes, or until a knife inserted in center of one muffin comes out clean. Remove muffin tin to wire rack; cool 5 minutes and remove from tins to finish cooling.

Serve warm.