



Chocolate Chip Mini Muffins

READY IN



55 min.

SERVINGS



48

CALORIES



62 kcal

MORNING MEAL

BRUNCH

BREAKFAST

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 2 tablespoons brown sugar
- ☐ 0.8 cup chocolate chips mini
- ☐ 1 eggs
- ☐ 2 cups flour all-purpose
- ☐ 1.3 cups milk
- ☐ 0.5 teaspoon salt
- ☐ 2 teaspoons vanilla extract
- ☐ 0.3 cup vegetable oil

☐ 0.5 cup sugar white

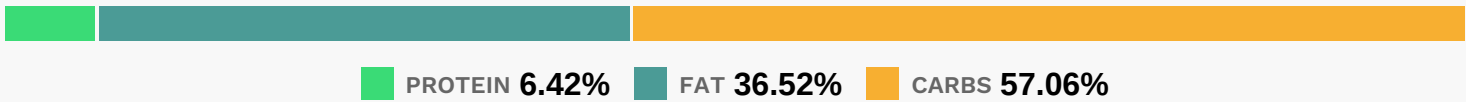
Equipment

- ☐ bowl
- ☐ oven
- ☐ wire rack
- ☐ toothpicks
- ☐ muffin liners

Directions

- ☐ Preheat oven to 400 degrees F (200 degrees C). Lightly spray 48 miniature muffin cups.
- ☐ Mix flour, white sugar, brown sugar, baking powder, and salt together in a bowl.
- ☐ Lightly beat egg in a separate bowl; stir in milk, vegetable oil, and vanilla extract.
- ☐ Mix liquid mixture into flour mixture until incorporated. Fold in chocolate chips. Fill muffin cups 3/4 full with batter.
- ☐ Bake in the preheated oven until a toothpick inserted in a muffin comes out clean, 10 to 11 minutes. Cool for 1 minute before transferring muffins to a wire rack.

Nutrition Facts



Properties

Glycemic Index:5.73, Glycemic Load:4.51, Inflammation Score:-1, Nutrition Score:1.3073913035509%

Nutrients (% of daily need)

Calories: 62.12kcal (3.11%), Fat: 2.52g (3.88%), Saturated Fat: 0.79g (4.95%), Carbohydrates: 8.86g (2.95%), Net Carbohydrates: 8.64g (3.14%), Sugar: 4.67g (5.19%), Cholesterol: 4.59mg (1.53%), Sodium: 56.63mg (2.46%), Alcohol: 0.06g (100%), Alcohol %: 0.37% (100%), Protein: 1g (1.99%), Selenium: 2.19µg (3.12%), Vitamin B1: 0.04mg (2.99%), Calcium: 27.53mg (2.75%), Vitamin K: 2.82µg (2.69%), Folate: 9.97µg (2.49%), Vitamin B2: 0.04mg (2.31%), Phosphorus: 19.37mg (1.94%), Manganese: 0.04mg (1.85%), Iron: 0.33mg (1.81%), Vitamin B3: 0.32mg (1.58%)