

# Chocolate Chip Muffins

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Ingredients	
1/2 cup	Butter, at room temperature
1/2 cup	Granulated sugar
3/4 cup	Brown sugar
2 large	Eggs
1 teaspoon	Vanilla extract
1/4 teaspoon	Almond extract

Ingredients	
2/3 cups	Bulgarian buttermilk
1/2 teaspoon	Kosher salt
2 cups	All-purpose flour
2 teaspoons	Baking powder
1 1/2 cups	Milk chocolate chips

Preheat oven to 375° F

1. In bowl of stand mixer, beat butter and sugars together until light and fluffy.
2. Add eggs one at a time, beating after each addition. Add extracts. Beat until light and fluffy.
3. Combine flour, baking powder, and salt. Add 1/2 of the flour mixture to the creamed butter mixture. Mix until just incorporated.
4. Add 1/2 of the Bulgarian buttermilk, mixing until just incorporated. Scrape down the bowl to ensure that even mixing takes place.
5. Add the remaining 1/2 of the flour mixture, mixing until just incorporated; then add the remaining buttermilk, mixing until thoroughly incorporated. Scrape the bowl and mix briefly.
6. Add chocolate chips, mixing until thoroughly incorporated.
7. Fill paper-lined muffin tins until approximately 3/4ths full.
8. Bake at 375° F for about 25 minutes or until a toothpick inserted into the center of the muffin comes out clean.
9. Allow muffins to cool for about 15 to 20 minutes in the tins before removing to a rack to cool completely.

Notes:

Optional: Add ½ cup of chopped walnuts or pecans.

Substitute milk chocolate chips for ½ semi-sweet chips and ½ white chocolate chips.

You may sprinkle the top of the batter with raw sugar before baking to give a crunchy top.