

Recipe

Verry Berry Chocolate Muffins



Ready in **30 minutes**

Serves **8 - 10**

Ingredients

- ¾ Cup All purpose Flour
- ¾ Cup Whole Wheat Flour
- ¾ Cup White Sugar
- 2 tsp Baking Powder
- ½ tsp Salt
- ⅓ Cup Chocolate Chips
- ⅓ cup Oil
- 2 Tbsp Applesauce
- 1 Egg
- ⅓ Cup Buttermilk
- 2 tsp Vanilla
- ½ cup Mixed Berries (Cut into small pieces if using strawberries) Fresh or Frozen is fine
- Coarse Sugar

Preparation

1. Preheat the oven to 375 degrees.
2. Combine all dry ingredients together.
3. Combine all wet ingredients, except for berries.
4. Add wet ingredients to dry ingredients. Mix gently until *Almost* combined. Fold in berries at this point. Mix a few times until just barely combined.
5. Portion into paper lined muffin tins filling each cup about ¾ full.
6. Sprinkle with coarse sugar.
7. Bake in a 375 degree oven for about 20 minutes or until a toothpick inserted comes out clean. Enjoy!!