BREAKFAST ON THE GO STRAWBERRY CHOCOLATE CHIP MUFFINS

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 12-14 muffins

2 cups all-purpose flour

2 teaspoons baking powder

¼ teaspoon baking soda

¼ teaspoon salt

5 tablespoons unsalted butter, softened

2/3 cup sugar

2 eggs

1 teaspoon vanilla extract

1 cup Greek yogurt

1 cup chopped fresh strawberries

½ cup chocolate chips

**Directions:**

* Preheat the oven to 425 degrees F
* Lightly grease a standard size muffin pan or line with muffin cups and grease the muffin cups
* Beat together the butter and sugar until fluffy, about 2 minutes
* Beat in the eggs one at a time
* Stir in vanilla extract just until combined and scrape down the sides of the bowl
* In a small bowl combine the flour, baking powder, baking soda, and salt
* Alternately add dry ingredients with Greek yogurt to the creamed mixture
* Do not over mix
* Stir in the chocolate chips and strawberries
* Scoop the batter into the muffin cups very close to the brim but do not overfill
* Bake muffins at 425 degrees F for about 5 minutes
* Lower oven temperature to 350 degrees F and continue to bake for 12-15 minutes or until a toothpick inserted into the center of one comes out clean
* Remove to a wire rack to let cool for 10 minutes
* Remove from muffin tin and cool completely