

Maine Arts Camp

Recipe: Chocolate Chip Muffin Tops

Chef Charlie Limoggio CEC

Yield: 12 tops

Quantity	Measure	Ingredient	Special Instructions
1	6 cup	Nonstick muffin top pan	Whoopie pie pans work well also
1 $\frac{3}{4}$	Cups	All-purpose flour	
1 $\frac{3}{4}$	Teaspoons	Baking powder	
$\frac{1}{4}$	Teaspoon	Salt	
$\frac{1}{2}$	Cup	Butter, softened	
$\frac{1}{2}$	Cup	Sugar	
3	Large	Eggs	
$\frac{1}{2}$	Cup	Buttermilk	
$\frac{1}{2}$	Cup	Chocolate chips	
$\frac{1}{2}$	Cup	Golden raisins	

Instructions:

1. Preheat oven to 350 degrees. Grease muffin pan. In small bowl combine flour baking powder and salt. In electric mixer bowl cream butter and sugar. Add eggs and beat until smooth. Gradually add dry ingredients and buttermilk. Blend well. Add chips and raisins, stir gently. Divide batter evenly into muffin cups. Bake for 20 to 25 minutes. Cool in pan 5 minutes before removing.