Chocolate Chip Muffins

2 cups all-purpose flour

1/3 cup granulated sugar

1/3 cup light brown sugar

2 teaspoons baking powder

½ teaspoon salt

½ cup melted butter

2 large eggs, lightly beaten

2/3 cup milk

2 teaspoons vanilla extract (real stuff)

1 1/4 cups chocolate chips (you can use regular or mini)

Preheat the oven to 375 degrees F. Whisk together flour, sugars, baking powder, and salt.

In medium bowl stir together melted butter, eggs, milk, and vanilla extract until well blended

Make a well in the center of the dry ingredients.

Pour the liquid mixture into the well and gently stir until combined.

Stir in chocolate chips.

Spoon batter into muffins cups.

Bake for 17-20 minutes or until a toothpick comes out clean.

Remove muffins from the oven and allow to cool before serving.