Chocolate Chip Muffins

3 cups flour

3 teaspoons baking powder

1/4 teaspoon baking soda

1/2 teaspoon salt

1 teaspoon ground cinnamon

1/3 cup butter, melted and slightly cooled

1/3 cup canola oil

1 cup sugar

2 large eggs, at room temperature

1/3 cup sour cream

1 cup milk, at room temperature

1 teaspoon vanilla extract

1 and 1/2 cups dark chocolate chips

coarse sugar for sprinkling

Whisk together flour, baking powder, baking soda, salt and cinnamon.

Whisk together butter, oil, sugar and eggs.

Whisk in sour cream, milk and vanilla.

Gently fold into dry ingredients.

Fold in chocolate chips.

Divide batter between 6 greased jumbo muffin cups.

Sprinkle with coarse sugar.  Bake 5 minutes at 425.  Reduce heat to 350 and bake another 25 minutes.  Cool 10 minutes in pan.