

Strawberry Chocolate Chip Muffins

Submitted by Lori Goldmann



1 ½ quarts strawberries, chopped
4 eggs; beaten
2/3 cup oil
1 ½ cups sugar
1 tsp cherry extract
1 tsp vanilla
3 cups flour
1 tsp salt
1 tsp baking soda
1 ½ cup chocolate chips
Sanding sugar

Preheat oven to 400°. Line muffins tins with paper liners (makes approx. 30 muffins).

In medium bowl combine strawberries, eggs, oil, sugar and extracts. In large bowl stir together flour, salt, baking soda and chocolate chips. Add strawberry mixture and stir just until blended. Scoop into muffin pans and lightly sprinkle top with sanding sugar. Bake 18-20 minutes or until done. Cool 5 minutes in pans then move cooling rack.

Make up a plate of muffins and share some with your neighbors!

Make two loaves of bread instead: Preheat oven to 350 and grease & flour two bread pans. Spoon dough into bread pans and sprinkle tops with sugar. Bake 55-65 minutes or until breads test done. Cool in pans 20 minutes then turn carefully out onto cooling racks.

