

Chocolate Chip Cupcakes

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This recipe yields 24 cupcakes.

Ingredients:

4 medium eggs.
2 cups of flour.
1 ½ cups of sugar.
1 ½ cups of chocolate chips.
1 cup of margarine.
1 cup of milk.
½ cup of whole wheat flour.
2 teaspoons of baking powder.
2 teaspoons of vanilla.
½ teaspoon of salt.

ICING:.

1 cup of chocolate chips.
½ cup of softened margarine.
2 ½ cup of sifted powdered sugar.
¼ cup of milk.
1 teaspoon of vanilla.

Directions:

Preheat your oven to 350°F (175°C).

In a suitably sized bowl, sift together the flour, baking powder, salt and whole wheat flour.

In another bowl, beat butter and sugar until fluffy.

Stir in the vanilla and eggs.

Add the flour mixture to the bowl, alternately with the milk, mixing after each addition.

Stir in the chocolate chips.

Pour into greased or lined muffin pan.

Bake for 20 minutes.

Allow to cool completely and frost with the icing recipe if desired.

ICING:.

Using your microwave, heat the chocolate chips, stirring as they begin to melt.

Stir until smooth.

Allow to cool.

In small bowl, beat the melted chocolate with softened margarine, sugar, milk and vanilla until creamy.