

## **Oatmeal Chocolate Chip Mini Muffins**

*Based on the recipe from Sweet Mornings*

### Ingredients

2/3 cup brown sugar  
2 cups flour  
2 teaspoon baking powder  
1/4 teaspoon baking soda  
3/4 cup mini chocolate chips  
1 cup rolled oats  
6 Tablespoons butter, melted and cooled  
1 teaspoon vanilla  
2 eggs  
3/4 cup vanilla yogurt

Mix brown sugar, flour, baking powder, baking soda, mini chocolate chips and oats in a large bowl.

In a small bowl, whisk together butter, vanilla, eggs and yogurt.

Add butter mixture to flour mixture and mix until just incorporated.

Spoon batter into greased or lined mini muffin tins. *Note: I used a medium/Tablespoon sized cookie scoop to divide the batter evenly.*

Bake at 400 degrees F for 10-12 minutes, until slightly golden on top.

Remove from oven and cool in pan for two minutes before moving to wire rack.

Makes 36 mini muffins.

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