

CHOCOLATE SURPRISE MUFFINS

FILLING:

- 1 pkg (6 oz) cream cheese, softened
 - 2 tablespoons sugar
 - 2 tablespoons milk
- In small bowl, mix all **filling** ingredients until smooth; set aside

MUFFINS:

- 2 cups milk
- 2 eggs
- 2/3 cup vegetable oil
- 4 cups flour
- 1 cup sugar
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1 cup chocolate morsels

Preheat oven to 400 degrees.

Grease bottoms only of 24 regular-size muffin cups with shortening or spray, or line with paper baking cups.

In large bowl, beat milk, oil and egg with fork or wire whisk.

Stir in remaining muffin ingredients just until flour is moistened. Divide batter evenly among muffin cups.

Place about 1 rounded teaspoon filling on batter in each muffin cup. Top with remaining batter

Bake 20 to 25 minutes or until golden brown. Immediately remove from pan to cooling rack (may need to run knife around side of muffins to loosen). Cool 5 minutes. Serve warm or cool! Enjoy!

