

Chocolate Chip Muffins

Ingredients;

250g/ 8oz Self raising flour

15g/ ½ oz cocoa powder

1 teaspoon baking powder

125g / 4oz caster sugar

125g / 4oz margarine or butter

50g / 2oz chocolate chips

1 egg

150ml / ¼ pint milk

½ teaspoon vanilla essence

Method;

1. Preheat the oven to 175 C / Gas mark 3 and line muffin tray with paper cases.
2. Melt margarine or butter in a pot or microwave and leave to cool.
3. Mix flour, cocoa powder and baking powder together and sieve into a bowl.
4. Add caster sugar and chocolate chips and stir.
5. Whisk the egg and milk together. Add in the melted butter and mix.
6. Combine the wet and dry ingredients together.
7. Spoon into bun cases making each case two thirds full.
8. Bake in the oven for 20 –25 minutes.

This will make 10 to 12 muffins depending on size