



Chocolate Muffin Recipe

Prepare muffin tins. Preheat oven to 180°C.

Ingredients:

- 9 oz [225g] self-raising flour
- ½ tsp bicarbonate of soda
- ½ tsp salt
- 6oz [170g] caster sugar
- 4 tbsp cocoa powder
- 1 egg
- 9 fl oz [260ml] milk
- 1 tsp vanilla essence
- 3 fl oz [90ml] vegetable oil or 3 oz [85g] butter, melted
- 3 oz [85g] chocolate chips

Method:

1. In a large bowl, sift together flour, bicarbonate of soda, salt, sugar and cocoa powder.
2. In another bowl, beat egg with a fork. Stir in milk and vanilla, followed by oil/melted butter.
3. Pour all of wet mixture into dry. Stir until just combined and no dry flour is visible. Add chocolate chips. The batter will be lumpy.
4. Fill muffin cases three-quarters full.
5. Bake for 20-25 mins, until tops spring back when pressed gently.



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