



Chocolate Muffins

INGREDIENTS

- 250g self raising flour
- 1 teasp baking powder
- $\frac{1}{2}$ teaspoon salt
- 100g caster sugar
- 3 tabsp cocoa powder
- 1 egg and 250ml milk
- 1 teasp Vanilla essence
- 100ml vegetable oil
- 100g chocolate chips

EQUIPMENT

- 12 muffin cases
- Bun tray
- Large mixing bowl
- Small bowl
- Fork and tablespoon
- Cooling rack

METHOD

1. Place muffin cases in the bun tray. Preheat oven 200°C/Gas 6
2. In a large bowl, mix flour with baking powder, sugar and cocoa powder. Stir in chocolate chips.
3. In a small bowl, beat the egg with a fork. Stir in milk and vanilla, followed by the oil.
4. Pour all of the wet mixture into the dry ingredients. Stir just until combined and no dry flour is visible. **It will be lumpy!**
5. Place a large tablespoon of mixture into each muffin case, but do not overfill! Bake for 20 -25 minutes until the top springs back when gently pressed. Transfer to a cooling rack.
6. Wash up and tidy your kitchen.
7. Help others and then return to your seat.