

Choc-chip Muffins

Ingredients

250g Self-raising flour (or 225g flour and 25g of cocoa powder to make them double chocolate)

1 tsp baking powder

50g butter (or margarine)

75g soft brown sugar (you can always use white but will not have the same cookie taste)

100g chocolate chips

2 eggs

2 tsps vanilla extract

250ml milk

Equipment

Muffin tray and cases (makes 12)

2 bowls

Wooden spoon

Sieve

Fork

Method

1. Ensure you have weighed out all ingredients before we start the zoom session and have washed your hands.
2. Preheat oven to 200 degrees C or gas mark 6 – ask an adult to help with this.
3. Prepare a muffin tin with paper cases.
4. Sieve the flour (cocoa powder) and baking powder into the bowl.
5. Add the butter/margarine and rub together with your fingertips to create 'breadcrumbs'.
6. Add the sugar and $\frac{3}{4}$ of the chocolate chips and mix with a spoon.
7. In a separate bowl whisk 2 eggs with a fork, add the milk and vanilla extract and mix well.
8. Pour the milk/egg mixture to the dry ingredients and mix quickly.
9. Spoon into muffin cases and bake for 20 minutes until well risen and tops are firm.

Enjoy!