

SUMMER 2019

CHOCOLATE CHIP MUFFINS – MEN ONLY

Ingredients (makes 12 muffins)

250g (9 oz) plain flour

100g (3½oz) caster sugar

3 teaspoons baking powder

125g (4½oz) dark chocolate chips

½ teaspoon salt

175ml (6fl oz) milk

75ml (2½fl oz) vegetable oil

1 egg

Topping

3 level tablespoons caster sugar

2 level tablespoons soft dark brown sugar

Method

Preheat oven to 200c/180/400f/gas6.

Line a 12-hole muffin tin with paper cases.

In a medium bowl, combine flour, sugar, baking powder, chocolate chips and salt. Mix well. In a small bowl, combine milk, oil and egg and blend well.

Add to dry ingredients all at once, stir just until dry ingredients are moistened (batter will be lumpy).

Fill cases 2/3 full. Sprinkle tops of muffins before baking with a combination of caster sugar and dark brown sugar.

Bake for 20 to 25 minutes or until skewer inserted in centre comes out clean.

