

04/08 April 2021

Chocolate Muffin

(Serves: 10 medium muffins)

Ingredients

A. Dry Ingredients

- 200g of all purpose flour
- 1 1/2 teaspoons of baking powder
- 4 teaspoons of cocoa powder
- 1/4 teaspoon of cinnamon powder
- 6 tablespoons of chocolate chips

B. Wet Ingredients

- 2 eggs
- 80g of caster sugar/brown sugar
- 80g of oil (melted butter/coconut oil etc)
- 200ml of milk
- 1 teaspoon of vanilla essence



Steps:

1. Preheat the oven 180°C for at least 20 minutes.
2. Sieve the flour and baking powder into a bowl.
3. Add in cinnamon powder, cocoa powder and chocolate chips. Stir and mix well. Then put the bowl aside.
4. In another bowl, whisk all the wet ingredients. (You may follow the sequence: egg → sugar → oil → milk + vanilla essence)
5. In the dry ingredient bowl, make a well at the centre. Pour in the wet ingredients.
6. Lightly fold in the flour until all the ingredients are combined.
"DEVELOP" Do not overmix the ingredients!
7. Fill the muffin cups to about 3/4 full.
8. Bake the muffins for 20 minutes or until the toothpick inserted in the centre comes out clean.
9. Cool for 5 minutes, and your muffins are ready to serve!