Chocolate Muffins

Ingredients

225g self raising flour

60g cocoa powder

1 teaspoon baking powder

Pinch of salt

115g dark brown sugar

150g chocolate chips

150ml buttermilk

6 tablespoon sunflower oil

½ teaspoon vanilla extract

2 eggs

Utensils

Muffin tray

Paper cake cases

Sieve

Bowl

Measuring spoons

Wooden spoon

Cup

Fork

Jug

2 spoons

Wire rack

Method

Turn the oven on to 200 degrees.

Line the muffin tray with cake cases.

Sift the flour, baking powder, cocoa and salt into a large bowl.

Stir in the sugar and chocolate chips and then make a well in the centre of the dry ingredients.

In a jug beat together the buttermilk, oil, vanilla extract and eggs. (Remember to crack each egg into a separate cup and then pour into the jug, before cracking the next egg into the cup.)

Pour the mixture into the centre of the dry ingredients.

Mix together lightly to make a lumpy batter.

With two spoons, spoon the mixture into the cake cases, filling each three quarters full.

Bake for 15 minutes or until well-risen and firm to touch.

Immediately transfer to a wire rack and leave to cool.