

Posted on 7 October 2014

by The Bakealogue

Chocolate Muffins



Ingredients

All Purpose Flour: 1 and 3/4 cups
Baking powder: 2 tsp
Baking Soda: 1/2 tsp
Cocoa Powder: 2 tbsp
Sugar: 3/4 cups
Chocolate Chips: 3/4 cup + 1/4 cup
Milk: 1 cup
Vegetable Oil: 1/3 cup + 2tbsp
Egg: 1
Vanilla Essence: 1 tsp

Preparation

1. Pre-heat your oven to 180 degrees Celsius and have your muffin tray ready lined with cases.
2. In a bowl mix together all the dry ingredients i.e.. all purpose flour, sugar, baking powder, baking soda, cocoa powder and chocolate chips (3/4 cups).
3. In another bowl combine all the wet ingredients together i.e.. milk, vegetable oil, egg and vanilla essence.
4. Add the wet ingredients to the dry ingredients bowl and fold with the help of a spatula.
5. Add equal amounts of batter in your muffin cases.
6. Sprinkle the remaining chocolate chips (1/4 cup) on top of each muffin.
7. Bake the chocolate chip muffins in your pre-heated oven at 180 degrees Celsius until a skewer inserted in the centre of the muffin comes out clean.
8. Once the muffins have baked remove them from the muffin tray and cool over a wire rack.

Cooks Note

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