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*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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