

Double Chocolate Muffins



Recipe By FoodieBook

Ref: 486

Heading: Bread & Baking

Cuisine: American

Food Type: Vegetarian

No of Portions: 12

Ingredients & Prep

250 g self-raising flour

175 ml whole milk

100 g butter salted soft

100 g caster sugar

75 g Muscovado sugar

2 egg beaten

30 g cocoa powder

2 tsp baking powder

80 g dark cooking chocolate chopped

2 tsp vanilla extract

Method

Step 1 - Pre-heat oven to 180°C.

Step 2 - Place in a bowl the sugars & soft butter then cream using a electric whisk until light & fluffy, add egg in stages & beat in, then vanilla, don't worry if it splits as it should come together later.

Step 3 - Next add the flour, cocoa, baking powder mix together then the milk, use a silicon spatula & fold in to make a batter, try not to over work, its better with a few lumps, now add chopped chocolate & fold in.

Step 4 - Use non-stick muffin tins (silicon ones are best) or muffin cases on a tray.

Step 5 - Bake muffins for 15 to 20 mins or until golden brown on top. If cooked in cases maybe quicker. Test with cocktail stick, if it comes out clean they are cooked.

Step 6 - If tins have been used leave for 10 to 15 mins before turning out.

Suggestion & Tips

Best eaten fresh & slightly warm, or freeze. You can use chopped white or milk chocolate.