

Chocolate Muffins

Ingredients:

200g self-raising flour

100g caster sugar

100g margarine / butter

25g cocoa

50g chocolate chips

100ml milk

1 egg



Method:

1. Preheat oven to gas mark 6, 190C.
2. Line a 12 hole muffin tin with paper cases.
3. Sieve flour and cocoa into a bowl. Add the sugar and chocolate chips.
4. Melt the margarine in a microwave safe bowl in the microwave.
5. Beat the egg and milk together and add the melted margarine.
6. Pour the liquid ingredients onto the dry ingredients and mix.
7. Spoon mixture into muffin tins.
8. Bake in the oven for 20minutes.
9. Remove from oven, place onto a wire tray to cool.
10. Serve on a cake stand / round plate with a doyley.