

DOUBLE CHOCOLATE MUFFINS

INGREDIENTS

1 1/2 cup all purpose flour
1/2 cup cocoa powder
3/4 cup granulated sugar
1 tablespoon baking powder
1/2 teaspoon salt
1 cup chocolate chips
1 cup milk
2 eggs
1 teaspoon vanilla extract
1/3 cup vegetable oil

Method:

Preheat your oven to 180C and prepare a 12-cup muffin tin with paper liners.

In a large bowl, whisk together the flour, cocoa powder, sugar, baking powder, and salt, along with the chocolate chips, reserving a few chocolate chips for topping the muffins (optional).

Into a large liquid measuring cup or bowl, add the milk, eggs, vanilla and oil. Whisk together with a fork.

Add the liquid ingredients and mix everything together just until no streaks of flour remain.

Divide the batter evenly between the 12 muffin cups and top with the remaining chocolate chips (optional).

Bake at 180C for about 23-25 minutes, or until a toothpick inserted into the centre of one of the muffins comes out clean.

#anytimebubbly

Secret Sunday Brunch in partnership with Pierre Jourdan

