

Triple Chocolate Muffins: 7pm 10/06/2020

You will need 12 Muffin cases placed into your muffin tray, in readiness

Dry ingredients

250g/9oz plain or all purpose flour
25g/1oz cocoa powder
2 tsp baking powder
half tsp bicarbonate soda
85g/3oz dark chocolate
85g/3oz white chocolate
100g/4oz milk chocolate

Wet ingredients

2 eggs
284ml/half a pint of sour milk.
If not available, I put a tablespoon of natural yoghurt into the milk

85g/3oz butter
85g/3oz light muscovado sugar

Method

Preheat your oven to 180c/fan160c/gas 4

Place all of the dry ingredients below and combine together.

Mix eggs and sour milk in a measuring jug

Place a saucepan over a gentle heat, just enough to melt your butter, stir together and take off the heat.

Add all of your wet ingredients into your mixing bowl, combine with your dry ingredients and mix well. Try not to overbeat your mixture.

Fill your muffin cases generously and bake for 20 minutes

Take out and leave to rest for 15 minutes before eating.

They are exceptionally good for those needing a good chocolate fix