Chocolate Muffin Recipe

INGREDIENTS

Muffins

- **250g** self-raising flour
- **120g** unsweetened cocoa powder
- **1 teaspoon** of baking powder
- **½ teaspoon** salt
- **3** eggs
- **250g** sugar
- **100g** vegetable oil
- **340g** sour cream
- **1 tablespoon** of vanilla extract
- **300g** chocolate chips

Frosting

- **100g** salted butter (room temperature)
- **1 teaspoon** vanilla extract
- **1-3 tablespoons** milk, as needed
- **600g** icing sugar
- **Green/pink/blue** food colouring

Prep time: **15mins**
Cook time: **20mins**
Makes 12 muffins

INSTRUCTIONS

1. **Preheat the oven to 190°C**. In a large bowl, mix the flour, cocoa powder, baking powder and salt.

2. In a separate bowl, **mix the eggs and sugar** until the it lightens in colour. Then mix in the oil, sour cream and vanilla extract.

3. **Pour the dry ingredients onto the liquid ingredients** and mix just enough – the mix doesn't need to be smooth – lumps are encouraged!

4. **Line your muffin tin** with paper cups and add in the mix. Sprinkle with the chocolate chips.

5. Bake in the oven for **20 minutes**. Let the muffins cool down in the tray for **5 mins** then on a cooling rack.

6. **For the frosting**, whip the room temperature butter and gradually add the icing sugar. Once combined mix in the milk and vanilla extract. Finally add in the colouring.

7. **Once fully cooled**, use an offset spatula or butter knife to frost your muffins.

Enter our #Time2Bake competition

Put your baking skills to the test as a family by using our recipe to bake your version of our chocolate muffin recipe. To enter, take a picture of your bake and share it on Facebook, Instagram or Twitter using **#Time2Bake** to be in with a chance of being crowned baking champion. **The post with the most likes will be chosen on 23rd September.**

Happy baking!

#Time2Bake