Chocolate Muffin Recipe

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

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

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!