

Double Chocolate Muffins

Serves: 36 tastings



From the garden: egg

Equipment:

- Medium bowl x 2
- Wooden spoon x 1
- Measuring spoons
- Measuring cups
- Silicone muffin pan x 6
- Spray oil

Ingredients:

- 3 $\frac{1}{3}$ cups plain flour
- 4 teaspoons baking powder
- 1 teaspoon baking soda
- 2 cups chocolate chips
- 1 cup brown sugar
- $\frac{3}{4}$ cup canola oil
- 1 cup cocoa powder
- 1 cup milk
- 4 eggs
- 1 $\frac{1}{3}$ cups sour cream

Method:

1. Heat oven to 180C.
2. Lightly spray the muffin pans with oil.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Mix together flour, baking powder, baking soda and chocolate chips in a medium bowl. Set aside.
5. Put sugar, oil, cocoa, milk, eggs and sour cream in a medium bowl, stir until evenly mixed.
6. Pour the flour mixture into the cocoa mixture, stir until evenly mixed.
7. Spoon mixture into silicone muffin pans about two-thirds full.
8. Bake in the oven for 18 minutes or until cooked.
9. Serve into 5 serving plates.