Double chocolate muffins



Categories: Muffins

Yield: 12 muffins

- Dry:
 - o flour: 1 3/4 cup
 - o baking soda: 1 tsp
 - o sugar: 1 cup
 - o cocoa: 1/4 cup
 - o chocolate chip: 1/2 cup
- Wet:
 - o butter: 100 g
 - o egg: 1 unit
 - o yoghurt: 1 cup
 - o milk: 1/2 cup
 - o vanilla essence: 1/2 tsp

Sift and mix dry ingredients in a large bowl.

Melt butter in a small bowl, mix well with other wet ingredients.

Add wet ingredients to dry, fold together until all flour just damp (don't mix more than necessary).

Spray muffins pans with non-stick oil spray, put mixture in pans.

Bake at 200°C for 10-12 minutes in a convection oven or at 210°C for 15-20 minutes in a conventional oven.

Leave in pans for 3 minutes, then remove and leave to cool on a wire rack.