



## **RICH CHOCOLATE MUFFIN** *BY ABEER ALLOUZ*

**A recipe full of chocolate, loved by kids and adults alike. Easy to prepare and ideal of sharing.**



## **INGREDIENTS**

All-purpose flour

Cocoa Powder

Baking Powder, Baking Soda

Salt, Caster Sugar

Large Egg

Plain Yogurt

Liquid Vanilla extract

Full fat milk

Vegetable oil

Dark & Milk Chocolate Chips

# METHOD

1. Eggs must be at room temperature (leave on counter about 20 min before starting).
2. Ask your parents to heat oven to 180C. Be careful, oven will be hot.
3. In a large dry bowl, combine all dry ingredients and stir/whisk to mix. Make sure that you use dry spatula. This is your Dry Ingredients Bowl.
4. Place sugar in a separate bowl, large enough for mixing.
5. Now add eggs to the sugar one at a time. Beat well after each egg with hand whisk until well combined.
6. Add vanilla and combine, then fold all other wet and mix with spatula until well combined. This is your Wet Ingredients Bowl
7. Combine Dry Ingredients with Wet Ingredients gradually folding after each addition with spatula.
8. When homogeneous, add the chocolate chips and fold.
9. Scoop into lined molds filling about two thirds.
10. Tap the mold on the counter 2 – 3 times to release air bubbles.
11. Ask for help to place molds in hot oven. Bake for 20 minutes.
12. Insert a wooden toothpick or skewer into one of the muffins, if it comes out clean then muffins are ready. If not, then bake 5 minutes more and check again.
13. Remove from oven and cool to room temperature before enjoying.  
Garnish as desired.

*Great Job,,,,, You Are All Set for a lovely dessert with your family and friends. Don't forget to eat little and share the rest!*