NANA'S AMAZING CHOCOLATE CHIP MUFFINS

(Yields about 18 muffins)

HERE IS WHAT YOU'LL NEED

Muffin tray(s)

Muffin or cupcake liners

Mixer with mixing bowl

Another bowl to measure each ingredient before you add it to the mixing bowl

Wooden spoon or spatula

Kitchen scale or measuring cup

A grown-up in case you need any help

imperial measures

2 cups all-purpose flour

3 teaspoons baking powder

½ cup white sugar

I cup milk

½ cup vegetable oil

I cup semi-sweet chocolate chips

½ teaspoon salt

I teaspoon vanilla essence

metric measures

250g all-purpose flour

3 teaspoons baking powder

200g white sugar

250ml milk

125ml vegetable oil

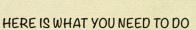
1 egg

170g semi-sweet chocolate chips

½ teaspoon salt

I teaspoon vanilla essence





Pre-heat the oven to 390F (200C) - or a little bit lower if your oven is circumvented. Lay out your muffin trays and add a liner to each mould. Make sure you have all the ingredients listed above within easy reach.

Step 2:

Step 1:

Mix the egg, milk, oil and vanilla essence in a mixing bowl.

Step 3:

Add the dry ingredients one by one - this is the flour, sugar, chocolate chips, baking powder and salt. The batter may be lumpy at this stage, but that's ok.

Step 4:

Fill the muffin liners with your batter until they are about 2/3 full.

Put your trays in the oven and bake for 20 minutes. You will know that your muffins are done when you can insert a toothpick into the centre, and it comes out clean.

Place your trays on a cooling rack and let them cool down.



Servings: 18

Total Fat 10.30 13% 3% 10%

Dietary Fiber 0.4g

6%

*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. 2,000 cald day is used for general nutrition advice.