

Chocolate and Orange Muffins

Makes 12

Ingredients:

- 75g butter, melted
- 2 oranges, juiced and zested
- 1 egg, beaten
- 50g chocolate chips
- 300g plain flour
- 2 tsp baking powder
- 100g caster sugar
- 1 tsp vanilla essence
- Pinch of salt

Method:

1. Preheat the oven to 190°C.
2. Line a 12-hole muffin tin with large muffin cases.
3. Melt the butter in a microwave (with adult supervision).
4. Crack the egg in a bowl and whisk up.
5. Add the melted butter and continue to whisk.
6. Zest and juice the oranges and add to the egg mixture. Add the vanilla essence.
7. Measure the flour into a large bowl and then sieve into the wet mixture.
8. Add the baking powder and caster sugar into the mixture with a pinch of salt.
9. Stir the dry ingredients carefully into the wet ingredients, but don't overmix - it's better if it's a bit lumpy. If the mixture is a little dry still, add some milk to make a wet consistency.
10. Spoon equally into the muffin tin and bake for 20-25 minutes until risen.

