

Rich Chocolate Muffins

MAKES:12

PREPARATION TIME:10 minutes

COOK TIME:30-35 minutes

INGREDIENTS:

- 250g plain flour
- 25g cocoa powder
- 4 tsp baking powder
- 150g caster sugar
- 175ml milk
- 2 large eggs, beaten
- 100ml Filippo Berio Mild and Light Olive Oil
- 75g plain chocolate chunks

METHOD:

Preheat the oven to 190C/Fan 170C/375F/Gas Mark 5. Line a 12 hole deep muffin tray with paper muffin cases. Sift together the flour cocoa and baking powder; stir in the sugar. Add the remaining ingredients and mix lightly together.

Spoon the mixture into the prepared cases. Bake for 30-35mins or until golden and springy to the touch. Cool for 10 minutes; transfer to a wire rack and leave until cold.

Cook it with: Mild&Light in colour

