

Choc-chip muffins.

INGREDIENTS

2 cups All purpose flour
1/2 tsp Salt
2 tsp Baking powder
1/2 tsp Baking soda
1 1/4 cup unsalted butter (room temperature)
2/3 cup packed brown sugar
2 eggs
1 cup milk
2 tsp vanilla
1 bag (200g) of Cadbury choc-chips



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DIRECTIONS:

1. Preheat oven to 180°celsius & prepare a muffin tray.
2. Sift flour, salt, baking powder & baking soda in a bowl - set aside. (I just add to a bowl & whisk)
3. Add sugar & butter & cream together in a stand mixer.
4. Add eggs 1 at a time.
5. Once combined add milk & vanilla and combine well.
6. Slowly add the dry ingredients to the wet and mix slowly so they combine.
7. Scrape down sides & continue to mix slowly - do not over mix!
8. Remove bowl from stand mixer and pour choc-chips into bowl, gently fold them in with a spatula.
9. Spoon mixture into prepared muffin tray. (I use an ice cream scoop)
10. Bake for 15-20 mins or until a skewer comes out clean.
11. Remove from oven and cool on rack.
12. Enjoy.