

Banana & Chocolate Muffins

Ingredients:

100g SR flour
1 tsp baking powder
50g butter
70g sugar
1 egg
60ml milk
1 banana
Small bar of chocolate/50g chocolate chips

Method:

1. Pre heat the oven at 180°c
2. Take a mixing spoon and mixing bowl and weigh in your butter and sugar.
3. Using your spoon cream the butter and sugar together to a smooth paste.
4. In another bowl mash the banana up using either your hands or a potato masher.
5. Weigh out the flour, baking powder in to the butter/sugar mix.
6. Measure out the milk into a measuring jug. Add this to the creamed mixture. Crack in the egg, and also add the mashed banana. Cream all together till a smooth mixture.
7. Using a hand grater, grate the chocolate into the cake mix.
8. Take 6 muffin cases and 1 muffin pan. Spoon your mixture in to the 6 cases evenly.
9. Place in to the oven and bake for 15-20 minutes.

The finished product!

