



Vanilla & Milk Chocolate Chip Muffins

Sarah's servings: 12, Sarah's skill: Easy, Baking time: 30 mins

Ingredients

125g caster sugar
100g unsalted butter, melted
180ml milk
40ml vegetable oil
2 large eggs
1 tsp vanilla bean paste
265g plain flour
1 tsp baking powder
½ tsp bicarbonate of soda
150g milk chocolate chips

Method

1. Pre-heat the oven to 180°C (160°C fan).
2. Put 12 muffin cases into a deep muffin tray.
3. In a bowl or stand mixer put the sugar, melted butter, milk, vegetable oil, eggs and vanilla. Whisk until all the ingredients are incorporated.
4. Add the flour, baking powder and bicarbonate of soda and whisk into the wet ingredients until fully incorporated.
5. Finally fold in the chocolate chips.
6. Divide the mixture evenly between the 12 muffin cases.
7. Bake in the pre-heated oven for 30 minutes or until a cake tester comes out clean.
8. Leave to cool on a wire rack.