

Banana & Choc Chip Muffins

Equipment

Bun tray, Mixing bowl,
wooden spoon, Masher,

Skills

Weighing & Measuring

Heat Transfer

Convection

Keywords

Preheat, Mash, Beat, Batter

Ingredients

225g self raising flour

100g caster sugar

1 teaspoon baking powder

1/2 teaspoon salt

2 tablespoons chocolate chips

1 egg

4 tablespoons vegetable oil

4 tablespoons milk

1 mashed banana

Method

1. **Preheat oven to 200°C.**
2. Place flour, sugar, baking powder, salt and chocolate chips into a large bowl. Mix thoroughly and make a well in the centre.
3. Mash the banana.
4. Beat the egg, oil, milk and bananas together. Pour mixture into the flour well. Stir only to moisten. Batter will be lumpy. Fill a greased or lined 12-hole muffin tin 3/4 full.
5. Bake at 200 °c / Gas 6 for 20 to 25 minutes.