

# Mint Choc Chip Muffins

## Ingredients

280g plain flour  
1 tbsp baking powder  
115g caster sugar  
75g plain choc chips  
2 medium eggs  
250ml milk  
6 tbsp sunflower oil  
1 tsp peppermint extract  
1-2 drops green food colouring



## Method

- 1 Preheat the oven to 200°C and line a muffin tin with 12 cases.
- 2 Sift together the flour, baking powder and salt into a large bowl. Stir in the caster sugar and chocolate chips.
- 3 Measure out the milk in a jug, add the eggs, peppermint extract and food colouring and lightly beat together.
- 4 Make a well in the centre of the dry ingredients and pour in the liquid ingredients. Stir gently until just combined. **Do not over mix.**
- 5 Spoon the mixture equally into the muffin tin. Bake in the oven for about 20 minutes until well risen and firm to the touch.