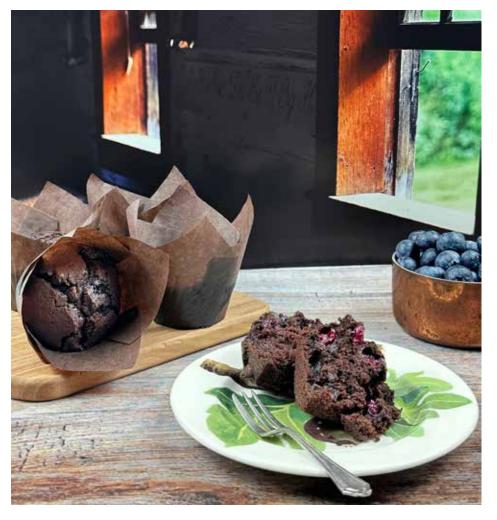
Sarahis



Double Chocolate & Blueberry Muffins

Ingredients

145g Plain flour
40g Cocoa powder
1 tsp Baking powder
125g Caster sugar
1 Large egg
65g Sour cream
115ml Sunflower/Vegetable oil
75ml Milk
150g Fresh or frozen blueberries
100g Dark chocolate chips

Method

- Pre-heat the oven to 190 degrees centigrade (170 degrees fan).
- Put muffin liners/ cupcake liners in a muffin tray.
- Weigh all the dry ingredients into a large bowl then all all the wet ingredients and with a hand whisk mix until smooth.
- Fold in the chocolate chips and blueberries and divide equally between the liners.
- Bake for 35minutes or until a skewer comes out cleanly.