



Peanut Butter Muffins

Ingredients

200g Smooth peanut butter
125g Light brown sugar
1 tsp Vanilla extract
2 Large eggs
275g Plain flour
1 tsp Baking powder
1/2 tsp Bicarbonate of soda
200ml Milk
100g Milk or Plain Chocolate Chips
100g Peanut butter chips

Method

- Pre-heat the oven to 180 C/160 C Fan.
- Place 12 muffin liners into a muffin tray.
- Put the peanut butter, light brown sugar and vanilla extract into the bowl of a stand mixer and beat until combined.
- Add the eggs and mix again.
- Weigh the flour, baking powder and bicarbonate of soda into a bowl.
- Alternate the flour and milk into the peanut butter mixture until both are fully incorporated.
- Finally add the peanut butter chips and half the chocolate chips and combine.
- Divide the mixture equally between the muffin liners and sprinkle the remaining chocolate chips on the top.
- Bake for 30 - 35 minutes or until a skewer comes out clean.
- Leave to cool slightly before transferring to a wire cooling rack.