



CHOCOLATE CHIP MUFFINS

INGREDIENTS

2 ½ cup (375grams) self-raising flour
90grams unsalted cold chopped butter
1 cup (220grams) caster sugar
1 ¼ cup (310ml) milk
1 teaspoon lemon juice
1 large lightly beaten egg
¾ cup dark chocolate chips
1 cup (110grams) chopped walnuts

METHOD

1. Preheat oven to 180 degrees Celsius.
2. Place muffin cases in a 12 hole muffin tray.
3. In a small bowl combine milk and lemon juice and leave for 10 minutes.
4. Sift flour into a large bowl, rub in butter. Stir in sugar, chocolate bits and walnuts. Add milk mixture and egg.
5. Do not over mix, batter should be lumpy.
6. Spoon mixture into muffin cases and bake for 20 minutes.

One batch makes approximately 12 muffins.