

## Chocolate muffins



*A clever twist on a favourite treat—chocolate chips, fresh banana and creamy yoghurt enliven classic chocolate muffins.*

Total time: 35 mins Baking time: 20 mins

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#### EASY STEP-BY-STEP

- 1 Preheat the oven to 200°C/400°F. Line a 12-hole muffin tin with paper cases.
- 2 Sift the flour, baking powder, bicarbonate of soda, cinnamon and cocoa into a large bowl. Stir in the sugar, chocolate chips and walnuts.
- 3 Using a fork, mash the bananas. Melt the butter in a pan. In a large bowl, combine the butter, yoghurt, milk and egg. Stir in the bananas and beat together until combined.

#### INGREDIENTS MAKES 12

250g/9oz plain flour  
 1½ tsp baking powder  
 1 tsp bicarbonate of soda  
 ½ tsp ground cinnamon  
 25g/1oz cocoa powder  
 50g/2oz soft light brown sugar  
 125g/4½oz chocolate chips  
 85g/3oz walnut pieces  
 2 small, ripe bananas  
 50g/2oz butter  
 225g/8oz Greek-style yoghurt  
 150ml/¼ pint milk  
 1 egg, lightly beaten

- 4 Add the banana mixture to the flour mixture and stir until just blended – do not overbeat. Divide the mixture between the muffin cases.
- 5 Bake for 20 minutes, until the muffins have risen and are just firm to the touch. Transfer to a wire rack. Cool slightly and serve warm, or leave to cool completely and serve cold.



STEP 4

#### VARIATIONS

For a delicious, slightly tarter alternative, replace the bananas with 150g/5½oz raspberries, and the chocolate chips with white chocolate chips.

