**Chocolate Chip Muffins**

**Ingredients**

* 250g self raising flour
* 2 x 5ml spoon baking powder
* 150g caster sugar
* 250ml milk
* 1 egg
* 90ml oil
* 50g chocolate chips

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**Equipment:**

Weighing scales, sieve, large bowl, measuring spoons, small bowl, fork, measuring jug, wooden spoon, muffin cases, muffin tin, oven gloves and cooling rack.

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**Method:**

1. Preheat the oven to 180 ºC or gas mark 4.

2. Sieve the flour and baking powder into a large bowl.

3. Whisk the egg in a small bowl using a fork.

4. Pour the milk, oil and egg into the flour mixture and mix well to form a smooth batter.

5. Stir in the chocolate chips.

6. Spoon the mixture into the muffin cases.

7. Bake for 20 – 25 minutes until the muffins have risen and are golden brown.

8. Carefully take the muffins out of the tin and allow to cool on a cooling rack.