

Chocolate chip muffins

Prep:15 mins

Cook:25 mins

Easy

Serves 12

Make these easy chocolate chip muffins with kids over the weekend or school holidays. They take just 15 minutes prep and are a guaranteed family favourite



Ingredients

- 250g [self-raising flour](#)
- 1 tsp [bicarbonate of soda](#)
- 150g [chocolate chips](#), milk, white, dark or a mix of all three
- 100g [golden caster sugar](#)
- 2 [eggs](#), lightly beaten
- 150ml [natural yogurt](#)
- 100g [unsalted butter](#), melted

Method

• STEP 1

Heat oven to 200C/180C fan/gas 6 and line a 12-hole muffin tin with paper cases. Sift the flour and bicarbonate of soda into a large bowl, then stir in the chocolate chips and sugar. Add the beaten eggs, yogurt and butter, and stir to combine. It doesn't matter if the mixture looks a bit lumpy, it's more important not to overmix or the muffins will turn out tough.

• STEP 2

Fill the paper cases and bake for 20-25 mins until risen and golden brown. Transfer to a [rack](#) to cool – or eat slightly warm. Will keep for three days in an airtight container.

<https://www.bbcgoodfood.com/recipes/chocolate-chip-muffins>