

# Chocolate Chip Muffins - Signature Recipe



**Prep time:**  
10 minutes

**Cook time:**  
25 minutes

**Makes:**  
6 large bakery muffins,  
or 12 regular sized

## Ingredients

- 300g self-raising flour
- 200g caster sugar
- 1 tsp baking powder
- 100ml vegetable oil
- 2 medium eggs, room temp
- 120ml whole milk
- 100g buttermilk
- 2 tsps vanilla extract
- 200g **MENIER** Dark Chocolate Drops

## Method

1. Line a muffin baking tin with muffin liners.
2. In a large bowl, stir the flour, sugar, and baking powder together to combine. Make a well in the middle and set aside for now.
3. In a separate bowl, whisk the oil, eggs, milk, buttermilk, and vanilla extract together.
4. Pour the wet ingredients into the dry and gently mix until just combined. Be extra careful not to overmix at this stage, a lumpy mixture with lots of air bubbles is what you're looking for.
5. Fold in the **MENIER** Chocolate Drops (save a handful for later).
6. Cover the bowl with clingfilm and let the mixture rest at room temperature for 30 minutes. Meanwhile, preheat the oven to 200°C fan.
7. Divide the mixture evenly between the liners filling each one almost to the top. Sprinkle the extra chocolate chips over each.
8. Bake for 10 minutes. Then, with the oven door closed, reduce the temperature to 180°C fan and bake for a further 15 minutes. The muffins should have risen tall, look golden brown and spring back when lightly pressed.
9. Allow to cool for 5 minutes in the tin, then lift out and transfer to a wire rack to continue cooling.
10. These muffins are best served warm and fresh, or store in a baking tin and enjoy within 4-5 days.