

# Cooking Kids



## INGREDIENTS

- 150g caster sugar
- 150g self raising flour
- 100g chocolate chips
- Pinch of salt
- 1 banana
- 1 egg
- 50ml oil
- 125ml milk
- 1tsp vanilla extract

## Banana and Chocolate Muffins

## EQUIPMENT

- 2 x Mixing bowls
- Wooden spoon
- Muffin cases
- Muffin tray

## Method

- Preheat oven to 180 degrees Celsius
- Mix up your dry ingredients in one bowl
- In a separate bowl add your wet ingredients ( oil, milk, vanilla, egg, banana ) and whisk until combined
- Add 2/3 of your wet ingredients to your dry ingredients and mix until smooth
- Add the rest of the wet ingredients and beat until smooth again
- Spoon into your muffin cases
- Bake in the oven for 17 - 19 minutes (depends on the size of muffin cases)until springy and domed.