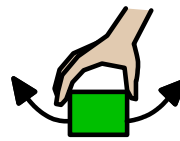
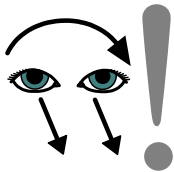
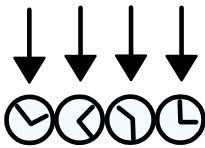


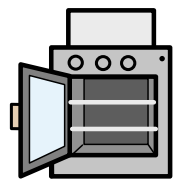
Follow the recipe to make chocolate



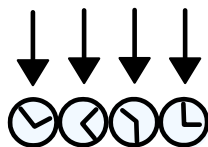
muffins.



Always be careful when using the



oven because it is hot. Ask for



help and always wear oven gloves.



Ingredients

- 250g  self-raising  flour 

-  25g  cocoa powder

- 2  2 teaspoons  baking powder

-  17g  caster sugar

-  175ml  milk

- 2  large  eggs

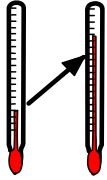
-  100ml  olive oil

-  75g  plain  chocolate chunks

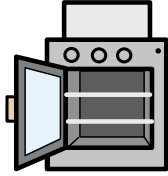
- 2  2 teaspoons  vanilla essence



Chocolate muffins recipe



Preheat



oven

170°C

170c



5

/

gas 5



Find

2



bowls,



spoon,



scales,



sieve,



cake cases

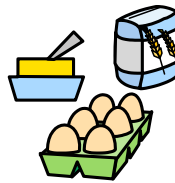
and



cake tray



Find



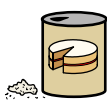
ingredients



Sift



flour,



baking powder,

and



cocoa powder



into

a



bowl



Stir

in the



sugar



Beat

the



eggs



in

a



different



bowl

and



add

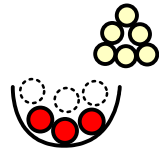
to



mixture

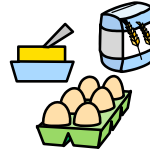


Add



the rest

of the



ingredients

and



mix

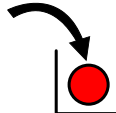


Put

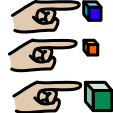
a



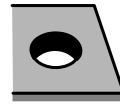
cake case



into



each



hole

of the



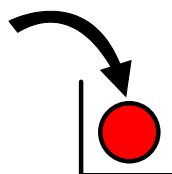
cake tray



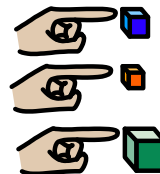
Spoon



mixture



into



each

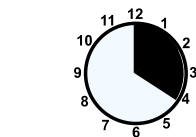


cake case



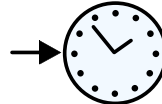
Bake

for



20 minutes

or



until



golden

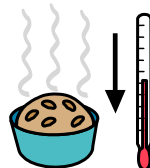


brown



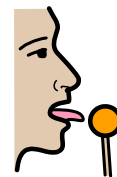
Leave

to

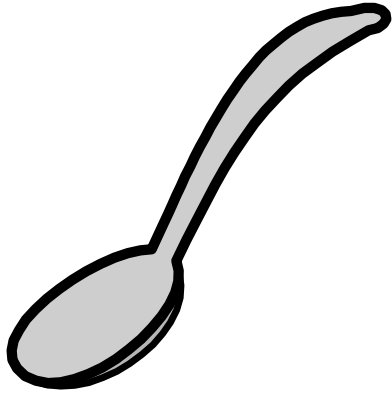


cool

and



taste



spoon



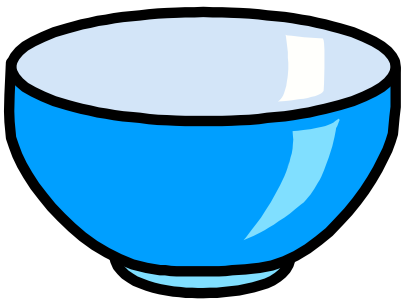
cake cases



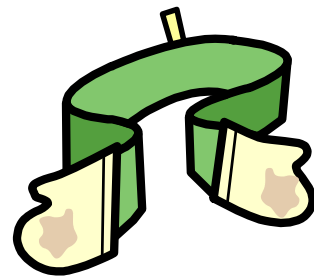
cake tray



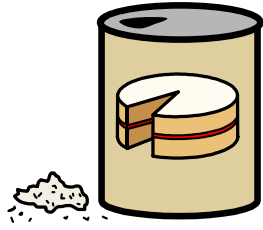
sieve



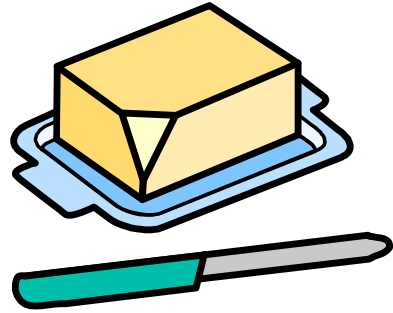
bowl



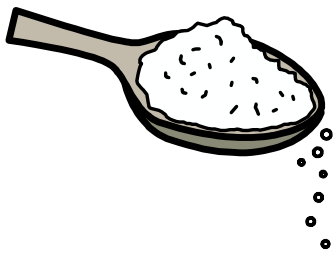
oven gloves



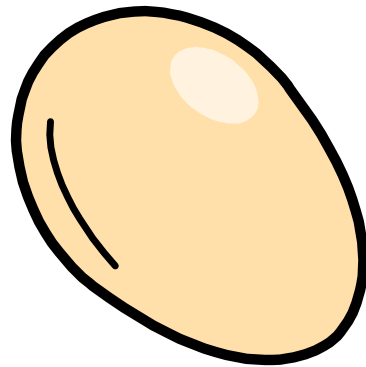
baking powder



butter



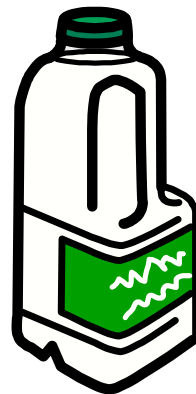
sugar



eggs



flour



milk



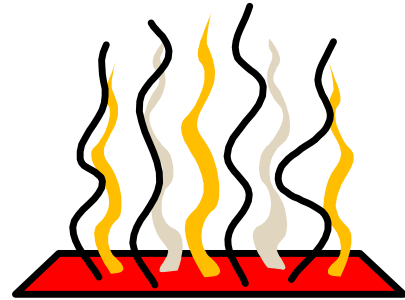
cocoa powder



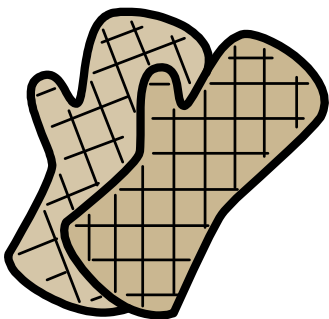
olive oil



chocolate chunks



hot



oven gloves