



## Triple-chocolate-chunk muffins

250g *flour*  
25g *cocoa powder*  
2 **tsp** *baking powder*  
 $\frac{1}{2}$  **tsp** *baking soda*  
100g *each white, dark  
and milk chocolate,  
broken into chunks*  
2 *large eggs, beaten*

290ml *buttermilk*  
75ml *whole milk*  
80g *muscovado  
sugar*  
50g *butter,  
melted*



# Preparation

1. Preheat the oven to 200°C (fan-assisted 180°C), gas mark 6. Line a baking tray with 12 paper muffin cups.
2. In a large bowl, whisk together the flour, cocoa powder, baking powder, baking soda and the chocolate (reserve 12 pieces of chocolate for the top of the cakes).
3. In a separate bowl, mix together the eggs, buttermilk, whole milk, sugar and butter.
4. Add the egg mixture into the flour mixture and stir until just combined and the mixture is fairly stiff (don't over mix). Spoon the mixture into the muffin cups and top with the remaining pieces of dark, milk and white chocolate.
5. Bake for 20-25 minutes. To test if the muffins are cooked, poke a skewer into the middle of the muffin. If it comes out clean, they are ready.
6. Leave to cool in the baking tray for 15 minutes. Then remove and cool on a wire rack.



If you would like your recipe featured in next year's Tea Time event pack, send it to [events@christian-aid.org](mailto:events@christian-aid.org)