



Das Original



Chocolate chip muffins

(12 muffins)



Preparation time: approx. 20 minutes

Difficulty: easy

Ingredients

250 g	organic wheat flour (type 405)
2 level tsp	Bioreal Organic Baking Powder
130 g	organic sugar
1 packet	organic vanilla sugar
1 pinch	sea salt
200 g	soft organic butter or organic margarine
4	organic eggs
150 g	organic chocolate, roughly chopped into pieces



Preparation



- 1 Pre-heat the oven to around 180 °C (160 °C for a fan oven).
- 2 Beat the butter, sugar, vanilla sugar and a pinch of salt together until foamed.
- 3 Mix the flour with the Bioreal Organic Baking Powder. Stir the flour mixture and the eggs in turns into the butter mixture.
- 4 Roughly fold in the chocolate pieces (keep two tablespoonfuls in reserve).
- 5 Put some muffin cases into a muffin baking tray.
- 6 Place the dough evenly into the muffins cases.
- 7 Sprinkle the remaining chocolate pieces evenly on top.
- 8 Put the baking tray on the middle shelf in the oven and bake for about 25 minutes.
- 9 Take the muffins out of the baking tray and leave to cool on a wire cake rack.