

## BLACK FOREST MUFFINS

<i>Ingredients</i>	<i>Equipment</i>
125 Grams Butter	Large Mixing Bowl
$\frac{3}{4}$ Cup Brown Sugar	Whisk
2 Eggs	Sifter
1 $\frac{1}{4}$ Cups Self Raising Flour	Large Metal Spoon
$\frac{1}{4}$ Cup Dutch Cocoa	2 Dessert Spoons
$\frac{1}{2}$ Teaspoon BiCarb Soda	Cup Measures
$\frac{3}{4}$ Cup Milk	Spoon Measures
100 Grams Dark Chocolate Chips	
350 Grams Stoneless Cherries	Muffin Tray
12 Muffin Cases	

### *What to do*

1. Get out all required equipment
2. Weigh and measure ingredients
3. Pre heat your oven to 180°.
4. Line a 12 hole muffin pan with paper cases
5. Cut butter in cubes and place in the large mixing bowl with the sugar and whisk until light and creamy.
6. Add eggs one at a time, beating well after each addition.
7. Sift flour, dutch cocoa and bicarb soda into the large mixing bowl, gently stir with the large metal spoon until well combined.
8. Add  $\frac{3}{4}$  cup of milk and mix well.
9. Add the chocolate chips and cherries to the mixture and stir gently.

10. With the 2 dessert spoons gently divide the mixture into the 12 muffin cases. Making sure they are only  $\frac{3}{4}$  full.
11. Bake for 20-25 minutes or until cooked through.