**Chocolate & clementine muffins**

**Ingredients**

125g plain flour

5ml baking powder

20ml cocoa powder

1.25ml bicarbonate of soda

50g caster sugar

2.5ml cinnamon

1.25ml nutmeg

2 clementines

60ml milk

37.5ml oil

1 egg

50g chocolate drops

10g Demerara sugar (sprinkling on top)

**Method**

1. Preheat oven to 200°C/Gas mark 6. Line a bun tin with 6 muffin cases. Place all of the dry ingredients (except the Demerara sugar) in a large bowl.
2. Grate the zest of the clementine’s and place in with the dry ingredients.
3. Squeeze the juice of the clementine’s and place in a measuring jug. Pour in enough milk to make to 100ml.
4. Add the oil and egg, lightly beat until combined.
5. Pour this liquid mixture into the bowl of dry ingredients and stir until combined.
6. Fold in the chocolate drops, and then spoon the mixture into the paper cases.
7. Sprinkle the Demerara sugar on top of the muffins and bake for approximately 20 minutes.