

Oasis chocolate and raspberry muffins.

Ingredients-

300g self raising flour

150g soft brown sugar

1 egg

100ml sunflower oil

200ml buttermilk

2 tsp vanilla essence

100g chocolate chips

100g frozen raspberries.

You will need-

12 portion muffin tray and 12 muffin/cupcake cases.

Electric mixer

Big bowl

Preheat the oven to 180 Celsius

Line your muffin tray with the cases.

Mix all ingredients except the raspberries in a bowl. Once everything is well mixed, stir in the raspberries carefully.

Split the mixture between all cases and place on the middle shelf of the oven.

Bake for 20-25 mins until the muffins are golden brown.

Boil the kettle, make some tea or coffee and enjoy!