

SIPPING COCONUT'S

Choc Chip Walnut Muffin

FOR A TASTE OF EARLY RETIREMENT

YOU WILL NEED

- 1 3/4 cup all-purpose flour
- 1 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 cup cocoa powder
- 1/2 cup sugar
- 1 cup semisweet chocolate chips
- 3/4 cup walnuts
- 1 cup milk
- 1/3 cup vegetable oil
- 1 egg
- 1 teaspoon vanilla extract

PROCEDURE

- Preheat the oven to 180°C. Line your muffin pan with muffin liners.
- Combine all wet ingredients in Bowl A.
- Combine all dry ingredients in Bowl B.
- Fold in the dry ingredients mix into Bowl B. Ensure there's no more dry spots. Mixture will be lumpy.
- Pop it in the oven! Appx 20 mins at 180°C or until a toothpick comes out clean.



PRO TIP

The more copious you are with the choc chips and walnuts, the better this recipe is!