**Chocolate Muffins**

**In a Bowl**

* 125g Plain Flour
* 25g Coco powder
* 1tsp baking powder

**In a Jug**

* 1 egg
* 60g sugar
* 2tbsp oil
* 100ml milk

**For the icing:**

* 500g icing sugar
* 1/2-1 tbsp warm water
1. preheat the oven to 160C sieve the bowl ingredients into the bowl
2. mix the egg, milk, oil and sugar together in the jug
3. pour the egg mixture into the bowl (add chocolate chips now to make double chocolate muffins) and mix until combined but still lumpy
4. spoon mixture into cake cases and put the tray in the oven at 160C for 20 until set and cracked at the top if not quite set put back in for a further 10 mins
5. whilst cooking make up some icing by adding the water to the icing sugar slowly and bit by bit until the consistency of golden syrup add more icing sugar or water if needed
6. once muffins are done leave them to stand for 5 mins then cover in icing and eat