

# RIYA'S CHOCOLATE CHIP CUPCAKES

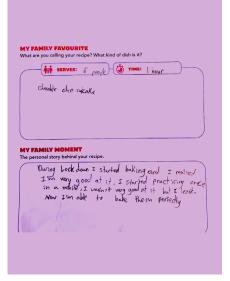
## **WHY WE LOVED IT**

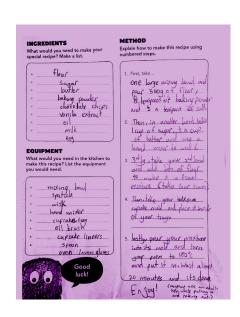
During lockdown Riya discovered she had a talent she didn't know about before... baking! Baking is such a fun hobby.

Measuring out the ingredients needs careful precision, mixing, kneading, whipping and creaming ingredients together can be really hard work and requires lots of different muscle groups, which means a baking session can be a really great workout! What makes it even better, is that we get to share what we create with others! We love that Riya now has such a generous hobby!

Have you ever baked something for someone else?







#### INFO:

essence

Total time: 40 minutes

Serves: 8

# **INGREDIENTS:**

100g margarine or butter100g caster sugar2 large eggs100g of self raising flour100g of chocolate chipsHalf tablespoon of vanilla

## **METHOD**

#### STEP '

Preheat the oven to 190C/ Gas mark 5 and prepare your cupcake tray with cases.

### STEP 2

Take a large mixing bowl and add the butter or margarine in with the caster sugar and use a whisk to beat until light and fluffy

#### STEP 3

Slowly add in the egg, a little bit at a time, and once fully whisked in add in your vanilla essence.

## STEP 4

Sift the flour into the mixture and fold it in gently. Once you can't see any more flour left in the bowl, add in your chocolate chips!

#### STEP 5

Spoon the mixture into your cupcake cases. Place in the oven for 20 minutes (make sure you get an adult to help when putting them in).

### STEP 6

Check regularly to see if they are cooked and get an adult to remove them when they are done!