

Baking with Bex



Banana Chocolate Chip Muffins

Ingredients:

1 ½ Cup Flour

1 teaspoon Baking Powder

1 teaspoon Baking Soda

½ teaspoon Salt

3 Ripe Bananas

¾ Cup White Sugar

1 Egg

½ Cup Melted Butter

1 teaspoon Vanilla

½ Cup Chocolate Chips

Method:

Turn the oven on to 350F/180C

Cut the butter up into small cubes and melt in a microwave proof dish or mug for about 30 seconds.

Peel bananas into a large bowl and mash with a fork

Add in the egg and lightly beat

Add in the sugar, vanilla and melted butter and mix until combined

Add in the flour, baking powder, baking soda, salt and chocolate chips.

Mix it until just combined and not more flour can be seen.

Make sure to scrape to the bottom of the bowl. Don't overmix muffins, just fold the batter until just combined!

Spray your pan with baking spray or add in muffin liners.

Using an ice cream scoop or two spoon or a measuring cup, spoon out batter into muffin pan cups so they're about ¾ or ¾ full.

Put into the oven for 20-25 minutes. Don't forget to set a timer!

Muffins are done when the tops are lightly golden brown and tops spring back with a light touch

Cool for 10 minutes before removing from pan and eating!



Baking with Bex



Brownie in a Mug

Ingredients:

3 tablespoons white sugar

3 tablespoons all purpose flour

1 ½ tablespoons cocoa powder

Pinch salt

2 tablespoons chocolate chips plus more for topping

1 ½ tablespoons vegetable oil, melted coconut oil or melted butter

3 tablespoons milk

¼ teaspoon vanilla extract

Ice cream, whipped cream, powdered sugar, berries for garnish

Method:

Place sugar, flour, cocoa powder and salt in a mug.

Use a small whisk or fork, and stir until combined, and free of lumps.

Stir in chocolate chips.

Add oil, milk and vanilla, stir with a spoon or small rubber spatula until just combined (try not to over mix it).

Sprinkle a few additional chocolate chips over the top and cook in the microwave for about 90 seconds (microwave times may vary).

Eat immediately with ice cream, whipped cream, powdered sugar, or berries.



Baking with Bex



Single Chocolate Chip Cookie

Ingredients:

- 2 tablespoons flour
- 1 tablespoon brown sugar
- 1/4 teaspoon baking powder
- 1 tablespoon butter softened
- 1/2 tablespoon milk
- 1-2 tablespoons chocolate chips

Method:

- Preheat a oven to 350F/180C
- Mix the flour, brown sugar and baking powder in a small bowl
- Add the softened butter and mix well.
- Stir in the milk
- Add the chocolate chips and mix in
- Spoon the cookie dough into a large ball and place onto a baking tray lined with baking paper
- Bake for 10-12 minutes
- Cool for a few minutes before eating!

