

Taste the Hills

Recipes and Tips

Gluten Free Chocolate Muffins

As you will see, I have baked these in heart shaped moulds but they are full of loveliness whatever their shape – which is an important message I think!

Makes 8

50g cornflour
3 tablespoons g/f cocoa
100g dark brown sugar
225ml water
125g dark chocolate
75g butter
75ml sunflower oil
2 tsp vanilla extract
2 eggs
125g caster sugar
125g rice flour plus 1tsp g/f baking powder (or g/f self raising flour)

Heat oven to 180 degrees

Place the cornflour, cocoa, brown sugar and water in a saucepan and whisk over a medium heat until boiling.

Remove from heat and beat in the butter and chocolate until smooth. Add the oil, vanilla and one of the eggs. Beat again. Add the other egg with the caster sugar. Beat again then sift in the flour. Combine thoroughly.

Spoon or pour the mixture into muffin cases and bake for 20-25 minutes.

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