

Lunch Box Ideas – Choc Chip Muffin Bites Recipe



These Choc Chip Muffin Bites are so simple to make and are perfect as a small treat for the kid's lunch boxes, afterschool snack, picnic, anything really. They are soft, fluffy and SUPER yummy. It is really hard to stop at just one! 😊

This recipe makes approximately 48 miniature muffin bites or 24 regular cupcakes.

You will need:

200g chocolate chips
½ cup (100g) melted butter
200ml milk
1 egg
100ml sour cream
½ cup castor sugar
2 ½ cups plain flour
2 tsp cornflour (cornstarch)
1 tbsp. baking powder
1 Pinch salt

How to make:

1. Pre-heat oven 180 degrees Celsius.
2. Whisk the milk, egg, sour cream and sugar using an electric mixer in a medium size bowl.
3. Place flour, cornflour, baking powder and salt in a large bowl and mix with a wooden spoon until combined.
4. Pour in the milk/egg mixture, melted butter and the chocolate pieces and stir until smooth.
5. Lightly grease miniature cupcake/muffin tray and evenly teaspoon in cake batter.
6. Bake on the middle shelf of the oven for about 10–15 minutes.
7. Let it cool in tin for a few minutes, then remove and place on a wire rack to cool completely.