Ingredients:

- 100g all-purpose flour
- 20g unsweetened cocoa powder
- 1 teaspoon baking powder
- 80g granulated sugar
- 1 large egg
- 100ml milk
- 50ml vegetable oil
- 50g chocolate chips or chunks
- A pinch of salt

Instructions:

1. Prepare the Batter:
    - In a mixing bowl, combine the flour, cocoa powder, baking powder, sugar, and salt.
    - In another bowl, whisk together the egg, milk, and vegetable oil until well combined.
    - Gradually add the dry ingredients to the wet mixture, stirring until just combined. Do not overmix.
    - Fold in the chocolate chips or chunks gently.
2. Preheat the Air Fryer:
    - Preheat your air fryer to 180°C (350°F) for about 3 minutes.
3. Prepare the Molds:
    - Place silicone muffin molds or paper muffin liners into the air fryer basket.
4. Fill the Molds:
    - Spoon the batter into the molds, filling them about two-thirds full to allow room for rising.
5. Air Fry the Muffins:
    - Place the filled molds into the preheated air fryer basket.
    - Cook at 180°C (350°F) for 10-12 minutes, or until a toothpick inserted into the center comes out clean.
6. Cool and Serve:

- Once cooked, remove the muffins from the air fryer and let them cool in the molds for a few minutes.
- Transfer the muffins to a wire rack to cool completely before serving.

Tips:

- Ensure not to overfill the molds to prevent overflow during cooking.
- Cooking times may vary depending on your air fryer model; keep an eye on the muffins to prevent overcooking.

Enjoy your delicious air-fried chocolate muffins!