

Chocolate Muffins



Cancer Council
Australia's Biggest
Morning Tea

Chocolate Muffins



 **Preparation time:** 10 minutes

 **Cooking time:** 20 minutes

 **Makes:** 12 muffins

 **Diet and allergies:**

Vegetarian, Nut free

Biggest Morning Tea - Easy to freeze

Quick and easy

♥ Method

1. Pre-heat the oven to 180°C. Line a muffin tin with paper liners.
2. In a large bowl, whisk together the flours, cocoa and baking soda.
3. In a medium bowl, whisk together the eggs, banana, yoghurt, honey, milk and olive oil.
4. Make a well in the centre of the dry ingredients and add the wet ingredients. Gently stir until just combined.

5. Fill the muffin cups 2/3 to the top. Bake for 18-20 minutes, or until a toothpick or skewer comes out clean. Place on a wire rack and allow to cool in the tin for 5 minutes, then remove and place on the rack to cool completely.



♥ Serving suggestion

Add ½ cup raspberries, blueberries or sultanas for an extra fruity zip.

♥ Ingredients

- ½ cup plain flour, plus 2 tablespoons
- ½ cup wholemeal flour
- 1/3 cup cocoa powder
- ¾ tsp baking soda
- 2 large eggs
- 1 ripe banana, mashed
- ¼ cup reduced-fat plain yoghurt
- 1/3 cup honey
- 1/3 cup reduced-fat milk
- ¼ cup olive oil



For more information
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