

TRIPLE TREAT CHOCOLATE MUFFINS

Prep: 5 min

Cook: 30 min

Serves: Approx. 12

Ingredients:

- 90g butter, melted
- 2 ½ cups self-rising flour
- 1/2 cup cocoa
- ¾ cup sugar
- 1 egg
- 1 1/3 cups milk
- 3/4 cup chopped white chocolate
- 1/2 cup chopped milk chocolate

Method:

- Preheat oven to 190 degrees
- Grease a 12 hole muffin pan (1/3 cup capacity).
- Combine all ingredients in a large bowl, stir with large metal spoon until just combined.
- Spoon mixture into prepared pan.
- Bake for about 25 minutes.
- Cool on a wire rack.

Enjoy!! 😊