



12

SERVES/MAKES



COOKING TIME:
< 30 min



COOKING STYLE:
Oven

LANCEWOOD® CHOC CHIP MUFFINS WITH CARAMEL FILLING

INGREDIENTS:

625 ml self raising flour

125 ml castor sugar

60 ml cocoa powder

A pinch of salt

375 ml **LANCEWOOD® Low Fat Chocolate Chip Yoghurt** or **Double Cream Plain Yoghurt**

180 ml canola oil

60 ml milk

2 extra large eggs

10 ml vanilla essence

125 ml choc chips

125 ml Nutella

METHOD:

Preheat the oven to 180°C. Line a 12 x muffin pan with muffin cases. Sift the self raising flour, castor sugar, cocoa powder and salt together. Beat the yoghurt, oil, milk, eggs and vanilla essence together. Add to the dry ingredients and mix until just combined, taking care not to overmix. Fold in 80 ml of the chocolate chips.

Spoon half the mixture into the prepared muffin pan. Top each with a teaspoon of Nutella. Spoon the remaining mixture on top. Sprinkle the remaining chocolate chips over and bake for 20 – 25 minutes or until a skewer inserted comes out clean.

Cool slightly on a wire rack and enjoy the muffins warm.

PRODUCTS USED:



Double Cream Plain Yoghurt



Low Fat Chocolate Chip Yoghurt

ENJOY!