



Triple chocolate Easter muffins



DIFFICULTY: EASY



PREPARATION TIME: 20
MINS



COOKING TIME: 30 MINS



SERVES: 12

Ingredients

- 1 ½ cups plain flour
- 1 ¼ tsp bicarbonate of soda
- ¾ cup caster sugar
- ½ cup Dutch cocoa
- ½ tsp salt
- 2 eggs
- 1 cup milk
- ½ cup vegetable oil
- 1 tsp vanilla extract
- 100g dark chocolate, chopped
- 100g milk chocolate, chopped
- 100g white chocolate, chopped
- 12 strawberries
- 100g white chocolate, chopped, extra
- Orange colouring, suitable for chocolate

Method

Preheat oven on CircoTherm to 175°C. Line 12 large muffin tins with cases.

In a large bowl, sift together the flour, bicarbonate of soda, sugar, cocoa and salt. In a separate bowl whisk eggs, then whisk in milk, oil and vanilla. Add the egg mixture to the dry ingredients, mix until just combined, do not overmix. Stir through the chopped chocolate.

Spoon mixture into prepared muffin tins. Cook on shelf level 2 for 25 minutes, or until cooked when tested with a skewer. Allow to cool.

While the muffins are cooking, melt the extra white chocolate in a small saucepan over low heat, Induction level 2. Add orange colouring and stir to combine. Dip strawberries in the chocolate and allow to set on a piece of baking paper. Drizzle left over chocolate over the strawberries to make them look like carrots.

Serve muffins topped with a carrot.

Notes