

CHOCOLATE CHIP MUFFINS

Quick & easy

NORMAL	15 MINS	20 MINS	12

Ingredients

- 1/4 cup NESTLÉ Baking Cocoa
- 2 1/2 cups self raising flour
- 1/2 tsp bicarbonate of soda
- 3/4 cup caster sugar
- 1 cup NESTLÉ Dark CHOC BITS
- 2 tbsp butter, melted
- 1 cup skim milk
- 1 egg
- 200 g low fat natural yogurt

Instructions

1. Preheat oven to 180°C. Line a 12 cup muffin tin with paper cases.
2. Sift NESTLE Baking Cocoa, flour and bicarbonate of soda into a large bowl. Stir in sugar and NESTLE Dark CHOC BITS..
3. Add combined remaining ingredients and mix well, but do not overmix.
4. Spoon into prepared muffin tin and bake 20-25 minutes until cooked.