



NUTELLA SURPRISE MUFFINS

Servings: 8-9

It's no surprise that I like chocolate in all its glorious forms and sweet incarnations. And I'm always tweaking and experimenting, making things better. So I knew I was on to something when I added Nutella to a chocolate muffin. Surprise!

INGREDIENTS:

80g	SCS Salted Butter
256g	Sunshine Self-Raising Flour (sifted)
30g	Cocoa Powder (sifted)
56g	SIS Caster Sugar
50g	SIS Soft Brown Sugar
160ml	Milk
1	Egg
1 tsp	Vanilla Extract
152g	Nutella (adjust to taste)

1. Preheat oven to 210°C.
2. Grease the muffin tray with butter.
3. Cream the butter and sugars together.
4. Mix in the egg, vanilla extract, milk, flour and cocoa powder until just combined.
5. Fill the muffin tin with one tablespoon of batter in each cavity. Then drop a heaping teaspoon of Nutella in the center (be generous; it's worth it!), and top it up with more batter until each cavity is 2/3 full.
6. Bake at 210°C for 6 mins, then at 180°C for 7 - 9 minutes.