

# Chocolate Mini Muffins

Yummy, scrumptious little bites of chocolate heaven, these mini muffins are an occasional treat which are sure to disappear before your eyes.



Serves 10 children



30 minutes

## INGREDIENTS

Sugar, brown 150g (2/3 C)

Milk, Hilo 185g (3/4 C)

Margarine 120g (1/2 C)

Cocoa powder, sifted 40g (1/2 C)

Baking powder, sifted 0.25g (1/4 t)

Flour, self-raising, sifted 210g (1 1/2 C)

Flour, plain, sifted 25g (2 T)

Egg, beaten 180g (3 eggs)

## DIRECTIONS

1. Preheat oven to 160°C.
2. Grease and line loaf tin with baking paper or spray muffin tin (or can use paper cases).
3. Place sugar, milk and margarine in a large saucepan.
4. Sieve cocoa powder and baking soda over the mixture.
5. Place pan over medium heat and use a whisk to stir until mixture is smooth- do not allow to boil.
6. Remove pan from heat and set aside for 5 minutes to cool slightly.
7. Sift half flours into the pan mixture. Use whisk to stir until mixture is smooth. Repeat with remaining flours.
8. Add beaten eggs and continue to stir until well combined.
9. Pour mixture into the prepared cake pan and gently tap the pan on bench to release any large air bubbles.
10. Bake cake in preheated oven for 45-55 minutes or until a skewer inserted in the centre of the cake comes out clean. If cooking mini muffins reduce time to 15-20 minutes. Once cooked, set aside for 2 minutes before turning onto wire rack.

# Allergy Information

Contains: cow's milk protein, wheat, egg

---

## Childcare RDI Calculator:

Fat	<div></div>	80 %
Vegetables	<div></div>	0 %
Meat/Alt*	<div></div>	10 %
Cereals	<div></div>	20 %
Dairy	<div></div>	10 %
Fruit	<div></div>	0 %

\* meat = lean meats, poultry and fish; meat alternatives = eggs, tofu, nuts, seeds, legumes and beans

---

This recipe is sourced from the Nourish Cookbook: The complete guide for Food Coordinators in Education and Care Services