



## Classic Kitchen Muffin

Milk chocolate, 0,75l/ 656g

Milk chocolate muffin for those who prefer the classic flavours. Try it out, because it is easy but great!

**Type / flavor:**

Milk chocolate

**Packing / weight:**

0,75l/ 656g

**Add to:**

2,3 dl milk, 3eggs, 120g melted butter

**Cooking instruction:**

Preheat oven to 170 °C (Gas Mark 4). Pour the contents of the bottle into a bowl, and add 230 ml milk, 3 eggs and 120 g melted butter. Mix well, and pour the mixture into a greased or muffin-papered muffin tray. Bake the muffins for 25-30 minutes or until golden brown. Let them cool and enjoy!

**Ingredients:**

wheat flour, granulated sugar, milk chocolate 11 % (sugar, whole milk powder, cocoa butter, cocoa mass, emulsifier: soy lecithin, natural vanilla flavour), brown sugar, baking powder (stabilizer: disodium-pyrophosphate, raising agent: sodium bicarbonate, corn starch).