

## Classic Kitchen Muffin

White chocolate, 0,75l/ 656g

The white chocolate muffin will surely be your favourite too, not just because it is delicious, but also because its preparation is as easy as one-two-three.

**Type / flavor:**

White chocolate

**Packing / weight:**

0,75l/ 656g

**Add to:**

2,3 dl milk, 3 eggs, 120 g 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, brown sugar, white chocolate 7 % (sugar, whole milk powder, cocoa butter, emulsifier: soy lecithin, natural vanilla flavour), baking powder (stabilizer: disodium-pyrophosphate, raising agent: sodium-bicarbonate, corn starch).

