

## Classic Kitchen Muffin

Dark chocolate, 0,50l/ 421g

Almost everyone likes dark chocolate, not only for its taste but also for its beneficial effects. This is why we paired our easy prepare Classic Kitchen Muffin with dark chocolate.

**Type / flavor:**

Dark chocolate

**Packing / weight:**

0,50l/ 421g

**Add to:**

150 ml milk, 2 eggs, 80g melted butter

**Cooking instruction:**

Pre heat oven to 170 °C / Gas Mark 4. Empty contents of bottle into a bowl. Add 150 ml of milk, 2 eggs & 80g melted butter. Mix well. Divide the mixture evenly into a pre - greased muffin tray. Bake for approx 25-30 mins or until golden brown. Leave to cool. Enjoy!

**Ingredients:**

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

