

## Classic Kitchen Muffin

Triple chocolate, 0,50l/ 417g

Milk, dark or white chocolate? You don't have to choose, because this muffin has them all. Triple chocolate muffin, triple pleasure!

**Type / flavor:**

Triple chocolate

**Packing / weight:**

0,50l/ 417g

**Add to:**

1,5 dl milk, 2 eggs, 80 g melted butter

**Cooking instruction:**

0,5 l: Preheat oven to 170 °C (Gas Mark 4). Pour the contents of the bottle into a bowl, and add 150 ml milk, 2 eggs and 80 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, dark chocolate 3,6% (cocoa mass, sugar, emulsifier: soy lecithin, natural vanilla flavour), milk chocolate 3,6% (sugar, whole milk powder, cocoa butter, cocoa mass, emulsifier: soy lecithin, natural vanilla flavour), white chocolate 3,6% (sugar, whole milk powder, cocoa butter, whole milk powder, emulsifier: soy lecithin, natural vanilla flavour), baking powder (stabilizer: disodium-pyrophosphate, raising agent: sodium-bicarbonate, corn starch).

