

Muffins Chocolate-Hazelnut



Preparation time is 7 minutes, cooking time 20 minutes.
Makes approximately 18 muffins.

Ingredients

1 x 375g (13.2oz) packet of Orgran Chocolate Muffin Mix
2 tbsp caster sugar
50g (2oz) ground hazelnuts
2 tbsp sifted Cocoa
3 eggs
¼ tsp of vanilla essence
1 cup of plain yoghurt
½ tsp bicarbonate of soda
50ml (2 floz) Canola Oil

Method

1. Preheat the oven to 190oC (375F)
2. Prepare 2 muffin trays by spraying with cooking spray.
3. Then line the bottom of the muffin cups, with a circle of baking paper.
4. Place the Muffin Mix, sugar, ground hazelnuts and cocoa into the large bowl of a food mixer.
5. Crack the eggs into a separate small bowl and lightly beat.
6. Stir in the vanilla, yoghurt, bicarbonate of soda and the Oil, pour into the mixer bowl.
7. Mix on a slow speed until the ingredients are well combined. The mixture should be of a moist consistency.
8. Place a tbsp of the mixture into the prepared muffin cups.
9. Now place into a moderately hot oven and bake for approximately 20 minutes, or until cooked in the centre, when tested.
10. When cooked, remove from the oven and leave in tins for 10 minutes, before turning onto a fine wire rack to cool.