

# Secret Chocolate Brownie Muffins

## INGREDIENTS (makes 6 large or 12 small muffins)

- ½ courgette – grated
- 75g caster sugar
- 75g margarine
- 1 large egg
- 4 tablespoons milk
- 1 teaspoon vegetable oil
- 100g plain flour
- 25g wholemeal plain flour
- ½ teaspoon baking powder
- 25g cocoa



## EQUIPMENT

- grater, mixing bowl,
- wooden spoon, measuring jug,
- fork, tablespoon, spatula,
- 6 or 12 hole muffin tray

## METHOD

1. Heat the oven to 180°C/Gas 4 and line the cake tin with baking parchment.
2. In the mixing bowl, beat the margarine and sugar together until it is light and fluffy. Beat the eggs, milk and oil together, add to the bowl a spoonful at a time.
3. Add the grated courgette to the mixture and stir well to combine. Add the flour and cocoa to the mixture and gently fold it in. The mixture should be a 'soft dropping' consistency.
4. Spoon the mixture into muffin tray and bake for 20-25 minutes until risen and slightly firm to the touch. Leave to cool and serve.

## HANDY HINTS

- \* This recipe can be made using dairy free milk and margarine.
- \* These muffins can be frozen – why not make a large batch, portion out and freeze for a later date!

## ALLERGY AWARENESS!

This recipe contains: cereals containing gluten, eggs, milk

