



## *Milo Muffins*

Preparation Time: 10 mins

Cooking Time: 20-25 mins

Makes: 12

Difficulty: Easy

### INGREDIENTS

1  $\frac{3}{4}$  cups self-raising flour sifted  
1/2 cup white chocolate bits  
1/2 cup milk chocolate bits  
75g/2.6 oz butter melted  
1  $\frac{1}{4}$  cup milk  
1 egg lightly beaten

### DIRECTIONS

1. Preheat oven to 390f/200c
2. In a large bowl, combine the sifted flour and chocolate bits in a bowl.
3. Add milk, milo, and butter. Mix with a wooden spoon until combined.
4. Add egg and mix well.
5. Line 12 cup muffin tray with muffin papers/foil.
6. Spoon mixture into each muffin paper.
7. Bake for 20-25 minutes or until the toothpick comes out clean.
8. Cool on wire rack.

