



Double Chocolate Chip Muffins

SERVES
10+



Grab your Kit



First up!

Wash your hands and any fresh foods before you start.

Ingredients	10-12 muffins
Plain Muffin Mix	1 packet
Milk*	1 cup
Egg*	1
Vegetable Oil*	2 1/2 tbs
Cocoa Powder	1 medium packet
Dark Chocolate Chips	1 packet
White Chocolate Chips	1 packet

*Pantry Items

Nutrition Information		
AVG QTY	PER SERVING	PER 100g
Energy (kJ)	1377kJ (329Cal)	1449kJ (346Cal)
Protein (g)	6.3g	6.6g
Fat, total (g)	11.6g	12.2g
- saturated (g)	5.1g	5.4g
Carbohydrate (g)	47.4g	49.9g
- sugars (g)	28.3g	29.8g
Sodium (g)	498mg	524mg

The quantities provided above are averages only.

1. Get prepped

Preheat oven to **180°C/160°C fan-forced**. Grease and line a 12 hole muffin tray with baking paper.

2. Mix the batter

In a large bowl, mix **plain muffin mix**, the **milk**, the **egg**, the **vegetable oil** and 2 tbs **cocoa powder** until just combined. Gently stir through **dark chocolate chips** and **white chocolate chips**.

3. Serve up

Spoon muffin batter into the prepared muffin tray. Bake until firm and a skewer inserted comes out clean, **25-30 mins**. Transfer to a wire rack to cool, then serve.

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

If you have any questions or concerns, please contact us at hellofresh.com.au/contact



SDX

More meal occasions



Scan the QR code to add these to next week's box!



Get some more Vitamin C in your week! Try our Fruit Box.

Breakfast & Brunch

Tuck in to a sweet or savoury delight to start your day out right.



No Sugar

Passionfruit Kombucha Remedy
Four 250ml cans



Cafe fave

Caramelised Pear & Pecan Pancakes with Syrup & Cream



Quick brunch

Prosciutto & Cheese Croissant with Dijon Mustard

Quick Lunches

Short on time? Whip up these delicious dishes in a flash!



Lunch bites

Sweet Chilli Tofu Bao Buns with Creamy Pea Pod Slaw & Crispy Shallots



Ready to heat

Nonna's Beef Bolognese
No Prep | Ready in 5



Yum cha at home

Chicken Gyoza
Chan's Yum Cha at Home

Sides & Desserts

Turn dinner into a feast that the whole family will love.



The perfect side

Pear & Parmesan Green Salad with Parsley & Pine Nuts



Four easy steps

Spiced Apple & Pear Crumble with Vanilla Custard



One-bowl baking

Double Chocolate Chip Muffins
Makes 10+