

### Double Chocolate Chip Muffins







### First up!

10+

Wash your hands and any fresh foods before you start.

Ingredients	10-12 muffin	
Plain Muffin Mix	1 packet	
Milk*	1 cup 1 2 1/2 tbs	
Egg*		
Vegetable Oil*		
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	1449kJ
Ellelgy (KJ)	(329Cal)	(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



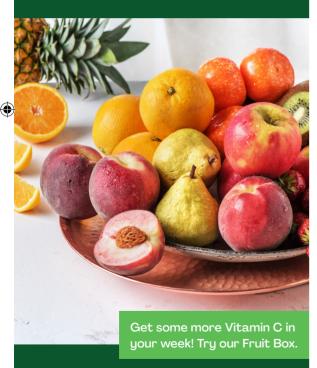




# More meal occasions



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



### Breakfast & Brunch

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



No Suga

Passionfruit Kombucha Remedy Four 250ml cans



Cafe fave

Caramelised Pear & Pecan
Pancakes with Syrup & Cream



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**Prosciutto & Cheese Croissant** with Diion 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 hor

Chicken Gyoza Chan's Yum Cha at Home

### Sides & Desserts

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



The perfect sic

**Pear & Parmesan Green Salad** with Parsley & Pine Nuts



Four easy steps

Spiced Apple & Pear Crumble with Vanilla Custard



One-bowl baki

**Double Chocolate Chip Muffins**Makes 10+

