

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



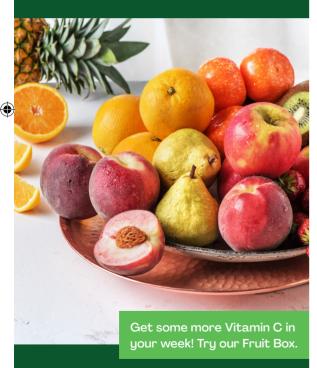




More meal occasions



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



Ouick brunc

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 MuffinsMakes 10+

