

Mini Chocolate Chip Muffins



Get the whole family involved with making these mini chocolate muffins. There's plenty of mixing and pouring and portioning for small hands to do!

Serves: 24

Prep Time: 15 minutes | Cook Time: 10 minutes

Difficulty: Easy

Ingredients:

- 1 large egg
- 60ml vegetable oil
- 180g low fat Greek yogurt
- 120g plain flour
- 60g [Nesquik Chocolate Milkshake Powder](#)
- 60g caster sugar
- 1 tsp baking soda
- 1 tsp baking powder
- 50g chocolate chips

You will also need:

Mini muffin tray + mini muffin cases

Method:

1. Preheat the oven to 175°C /150°C fan / Gas Mark 3
2. In a large bowl, whisk together the vegetable oil, egg, and yogurt until smooth.
3. In another bowl, add the flour, Nesquik, sugar, baking soda, and baking powder. Slowly stir in the wet ingredients until the mixture resembles a wet batter.
4. Fold in half of the chocolate chips.
5. Divide the batter evenly among the muffin cups - fill them about 3/4 full - and top with the

remaining chocolate chips.

6. Pop in the oven and bake for 8-10 minutes.

7. Allow the muffins to cool for 10 minutes in the muffin pan, then transfer to a wire rack to completely cool and ready to eat!

Each mini muffin typically contains:

Energy	Fat	Saturates	Sugars	Salt
339 kJ 81 kcal	3.7 g	1.1 g	5.9 g	0.20 g
4%	5%	6%	7%	3%

of an adults Reference Intake (RI)*

Energy per 100g: 1308 kJ / 312 kcal