

Chocolate Yogurt Muffins

Recipe by Chef Dale Sniffen

Makes 12 large muffins

180c for 20 to 25 minutes

Prep list for dry bowl

1 2/3 cup plain flour

½ cup cocoa powder

¾ cup caster sugar

1 teaspoon baking powder

1 teaspoon bicarb soda

½ teaspoon salt

1 teaspoon ground cinnamon

Prep list for wet bowl

1 teaspoon instant espresso coffee powder

1/3 cup grape seed oil

2 large eggs, at room temperature

1/2 cup Mundella Vanilla Yoghurt

1 teaspoon pure vanilla extract

1 cup grated zucchini, squeeze out any excess moisture

1/2 cup crushed roasted almonds

Method

Combine everything in the dry bowl and sift at least 2 times, Combine everything in the wet bowl and whisk together. Make a well in the middle of the dry bowl, pour in the wet bowl and quickly fold mixture to a thick batter, don't over mix the batter this makes them rubbery in texture.

Line the muffin tin with baking paper, pour in ¾ full of batter then bake for 20 to 25 minutes. Serve warm with a spread of real butter once to split them in half.

