Easter Surprise Muffins

Season: Easter **Serves:** 12 Muffins

Equipment:	**Ingredients:**
large mixing bowl medium mixing bowl whisk sieve 12 hole muffin tin Paper muffin cases Spatula Measuring cups and spoons Graters Chopping boards Dessert spoons Cooling rack	<u>Dry Ingredients</u> 1 ¼ cups self raising flour ¾ cup castor sugar ½ teaspoon bicarb soda Large pinch baking powder ¼ cup cocoa 12 solid Easter Eggs <u>Wet Ingredients</u> 1 extra large egg ½ cup oil 1 ½ teaspoons vanilla ¼ cup buttermilk 1 cup grated zucchini

What to do:

1. Preheat the oven to eco fan 170°C
2. Carefully measure all the dry ingredient (except the Easter eggs) and sift them into the <u>large</u> mixing bowl. Mix to combine.
3. Break the egg into the <u>medium</u> mixing bowl and whisk. Add the oil, vanilla and buttermilk and whisk again until well combined.
4. Grate zucchini and add to the wet ingredients. Mix together using the spatula.
5. Make a well in the center of the dry ingredients and add the wet ingredients. Mix with the spatula until just combined. <u>Do not overmix.</u>
6. Line the holes of the muffin tin with paper cases.
7. Add 1 dessert spoon of mixture to the muffin cases. Place an Easter Egg on top, then add another spoon of the mixture. Keep going until all the cases are filled and the mixture is shared out evenly between the muffins.
8. Bake in the oven for approximately 20 minutes, until the top bounces back when lightly touched.

9. Allow to cool on a cooling rack. The chocolate in the middle will be hot, so you need to be patient!