

- JUMBO nutella MUFFINS -

dessert > Jumbo nutella Muffins



make 4 and ready in about 30minutes

Shopping LIST:

190g all-purpose flour, 50g white sugar, ½ tsp salt, 2tsp baking powder, 80ml sunflower oil, 1 egg, 85ml soya drink, 4tsp Nutella.

Method:

- Preheat oven to **170°C** fan. Grease **4** muffin cups.
- In a large bowl, sift **190g** all-purpose flour and combine with **50g** white sugar, ½ tsp salt and **2tsp** baking powder. Add **80ml** sunflower oil, **1** egg and **85ml** soya drink to flour mixture, and stir UNTIL JUST COMBINED!
- Divide batter among the muffin cups. Spoon about **1tsp** Nutella for **each**. Use a fork to swirl the Nutella.
- Bake for **14-16** minutes until a skewer comes out clean. Let cool for **5 minutes** before removing to a wire rack to cool completely.

To vary the flavour, replace **Nutella** with a **Jam** of your choice and **chocolate chunks**.

"enjoy it!"



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