



Chocolate Hazelnut Muffins

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 1/2 cups self-raising flour
- 1/2 tsp bicarbonate soda
- 1/4 cup cocoa powder
- 1/2 cup packed brown sugar
- 125 g butter, melted
- 2 eggs, lightly beaten
- 1 cup milk
- 1 cup Nutella

Instructions

Make 12

- Grease 12 hole muffin pan (or use muffin cases)
- Sift dry ingredients into large bowl
- Stir in butter, eggs and milk
- Spoon 1/3 of the mixture into prepared pan, top with 1 level tbsp of Nutella.
- Top with remaining mixture.
- Bake in 200 c oven for 20 minutes