

# Valentine's day INSPIRED MUFFINS

## 1. Step



For six of these lovely chocolate treats for Valentine's Day, you'll need:

### FOR THE DOUGH

- + 1 mug (130 grams) of flour
- + 15 grams of cocoa powder
- + 50 grams of sugar
- + 1 tsp of baking soda
- + 1 pinch of salt
- + 50 grams of Nutella
- + 2 eggs
- + 60 ml of oil
- + 100 ml of milk

### FOR THE DECORATION

- + 1 package of vanilla icing
- + pink sprinkles
- + red fondant

## 2. Step



Preheat your oven to 180°C (top and bottom heating) and grease your muffin tray.

Prepare the dough by mixing all dry ingredients in a bowl. In a separate bowl, whisk all wet ingredients (except for the Nutella) together until well blended.

Now add the wet mixture to your dry ingredients and mix thoroughly until all lumps are gone.

## 3. Step



Your mixture will already look pretty chocolaty by now but we'll add some Nutella for that extra deliciousness!

Mix it in well until you've got a homogenous dough.

... let's continue...

4. Step



We've opted for some heart-shaped muffins but any other muffin tray will work as well. Fill them up but leave some room for the dough to grow.

Put in the oven and bake for about 15-20 minutes.

5. Step



Once they are perfectly baked, let them cool for a couple of minutes and add the vanilla frosting.

done



Decorate your lovely muffins with some pink sprinkles or add heart shaped fondant for that extra Valentine's Day feeling.

ENJOY AND SPREAD THE  
*chocolaty love!*

JO & JUDY