

## TASTE WITHOUT WASTE

### Miniature Chocolate Chip Muffins

Makes approximately 45.

#### **Ingredients**

100g unsalted butter, softened  
1 cup caster sugar  
2 large eggs, lightly beaten  
2/3 cup natural or greek yoghurt  
5 tbsp milk  
2 cups plain flour  
1 tsp bicarbonate of soda  
1 cup dark chocolate chips

#### **Method**

Preheat the oven to 190C. Lightly grease or line two 24 hole miniature muffin tins. Beat the butter in a large bowl until creamy. Add the sugar and beat until light and fluffy. Gradually add the eggs, beating well after each addition.

In a separate bowl whisk together the yoghurt or milk. Add to the butter mixture, whisking until well combined.

Sift together the flour and bicarbonate of soda and then fold into wet mixture until just combined. Gently fold through the chocolate chips.

Spoon the batter into each muffin hole (filling each to the brim) and bake for 8 minutes or until springy to touch. Set the muffin pans on a wire rack and leave to cool for three minutes before removing the muffins and leaving them on the wire rack to cool completely.

The mini muffins are best eaten warm (and the day they are baked). Will keep in an airtight container for two days and can be frozen for up to three months.

Note: The mixture can be used to make 14 'regular' sized muffins – bake for approximately 20 minutes or until a skewer inserted comes out clean.

*Source: Adapted from Cook's Bible.*

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