

'CHOC-CHIP' SCONES MUFFINS

Makes 12

Hands-on time: 20 minutes

Hands-off time: 20 minutes

INGREDIENTS

2½ cups (282g) self-raising flour

½ tsp salt

¼ cup (50g) granulated sugar

½ cup (75g) butter, cold and cubed

½ cup (125ml) milk

1 large egg

1 cup Kellogg's® Coco Pops Fills

Serving suggestion:

Butter

Tea

METHOD

1. Preheat the oven to 180°C and grease a 12-hole muffin tin with non-stick spray.
2. In a medium-sized bowl, sieve the self-raising flour, salt and sugar. Use a whisk to mix the dry ingredients together until thoroughly combined.
3. Add the butter and use your fingers to rub the butter into the flour mixture until it resembles coarse breadcrumbs.
4. In a separate bowl, whisk together the milk and eggs. Reserve 2 tablespoons of the milk mixture and add the rest to the dry ingredients. Use a wooden spoon to gently combine everything together, mixing only for 10 seconds as to not overmix.
5. Add the Coco Pops Fills to the mixture and using your hands, mix to combine. **Chef's Tip: Crush some of the Coco Pops slightly while mixing for a more chocolatey flavour!*
6. Transfer the dough to a heavily floured surface. Use your hands to gently pat and press the dough into a round circle, about 20cm in diameter.
7. Dip a 4cm round cookie cutter in flour and use it to cut out 12 scones. **Chefs Tip: Use a wide rimmed glass if you don't have a cookie cutter!*
8. Place the scone into the prepared muffin tin, pushing them down slightly and brush the tops with the reserved milk mixture.
9. Bake the scone muffins for 20 minutes or until they are golden and puffed.
10. Allow the scone muffins to rest in the tin for 1 minute before removing, using a knife to assist. Serve warm with butter and ENJOY! **Chef's Tip: If not serving immediately, allow to cool and store in an airtight container for up to 3 days!*