

5-INGREDIENT VARIETY MINI MUFFINS

Makes 24

INGREDIENTS

3 large ripe bananas, peeled
3 large eggs
1½ cups self-raising flour
½ cup NESTLÉ Cocoa Powder

Toppings:

24 blueberries
3 tbsp chocolate chips
8 slices bananas

Serving suggestion:

Strawberries
Orange juice

METHOD

1. Preheat the oven to 180°C and line a 24-hole mini muffin tray with mini cupcake liners.
**Chef's Tip: Grease the cupcake liners for easy removal after baking!*
2. Mash the bananas in a large mixing bowl. Add the eggs and mix to combine.
3. Sieve in the self-raising flour and NESTLÉ Cocoa Powder and fold in until just combined.
4. Spoon the batter into the cupcake liners, filling them ¾ way full. **Chef's Tip: Use an ice cream scoop for easy scooping!*
5. Choose your topping of choice and sprinkle it over the top of the muffins. We used 3 blueberries, 1 teaspoon of chocolate chips, or a slice of banana on ours.
6. Bake the muffins for 12-15 minutes or until golden on top. Allow to cool in the tray for 5 minutes before transferring to a cooling rack.
7. Serve the muffins as a brunch treat with fresh strawberries and orange juice and ENJOY!
**Chef's Tip: Store remaining muffins in an airtight container in the fridge for up to 3 days.*