



PREP: 15 min +
overnight
freeze
COOK: 25 min
SERVES: 12

Chocolate Crème Egg Muffins

Why do hot cross buns get to have all the fun? The crosses on these chocolate muffins are made with melted white chocolate. Serve warm and discover a surprise crème egg inside! It's like an Easter egg hunt in a muffin!

Ingredients

½ cup (125ml) vegetable oil
¾ cup (120g) brown sugar
2 large eggs
1 tsp Queen Natural Vanilla Extract
1 tsp bicard soda
2 tsp baking powder
½ cup (60g) cocoa powder
1 ½ cups (225g) plain flour
½ cup (50g) almond meal
1 ¼ cups (310ml) buttermilk
2 packets Cadbury Crème Eggs, frozen overnight
100g white chocolate, melted

Method

STEP 1

Preheat oven to 170°C (fan forced). Line a 12 hole muffin pan with paper cases.

STEP 2

Combine oil, sugar, eggs and vanilla extract in a large bowl. Whisk until smooth and slightly paler in colour.

STEP 3

Sift together dry ingredients. Add half sifted dry ingredients and half buttermilk to the egg mixture. Mix until just combined and repeat with remaining dry ingredients and buttermilk. Mix until just combined.

STEP 4

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Method

Add a small amount of mixture to the bottom of each paper case in muffin tin. Place a frozen Cadbury Creme Egg into each muffin case and top with muffin mixture to fill the cases $\frac{3}{4}$ full. Bake for 20-25 minutes, turning half way. Transfer to a wire rack to cool completely.

STEP 5

Melt white chocolate and add to a piping bag with a small round tip. Pipe crosses on the top of each muffin.

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