

Choconana Muffins

Makes 12

Preparation time: 10 minutes

Cooking time: 20-25 minutes

Ingredients:

225g/8oz plain flour

25g/1oz cocoa powder

5ml/1 tsp baking powder

2.5ml/1/2 tsp bicarbonate of soda

150g/5oz caster sugar

3 ripe bananas

2 large British Lion eggs, beaten

60ml/4tbsp sunflower oil

To decorate: 50g white or plain
chocolate or half of each
chocolate eggs to decorate



Method:

- 1 Preheat the oven to 200C/Fan 180C/Gas Mark 6. Line a twelve hole muffin tin with paper cases.
- 2 Sift the dry ingredients together in a large bowl. Mash the bananas on a plate; beat the eggs together with the oil. Tip into the dry ingredients and beat lightly.
- 3 Divide the mixture between the muffin cases. Bake for 20-25 mins until risen and firm to the touch. Leave to cool for 5 mins before cooling on a wire rack.
- 4 Melt the chocolate and drizzle over the top of the muffins. Decorate with chocolate Easter eggs if liked.

For more lunchbox recipes, visit www.lunchboxworld.co.uk