

## Nutty Chocolate Chip Muffins

The recipe below has been adapted from a recipe in our well used copy of “Granny’s Muffin Treats”, published by Viking, Penguin Books 1994.

2 cups	flour
1/3 cup	brown sugar firmly packed
1/3 cup	sugar
2 tsp	baking powder
½ tsp	salt
2/3 cup	milk
2 eggs	
125g	butter -melted and cooled
1 tsp	vanilla essence
2 cups	Devonport chocolate callets 56% dark
½	cup chopped nuts, I used pecans and hazelnuts.



Preheat oven to 200 degrees celsius.

In a large bowl mix together sifted flour, baking powder and salt and add sugars.

In another bowl mix together milk, beaten eggs, butter and vanilla. Make a well in the dry mixture and add milk mixture. Fold gently to combine then fold in nuts and chocolate callets.

Spoon batter into prepared muffin cases and bake for 15 – 20 minutes.

While the muffins are still hot sprinkle with ¼ cup brown sugar mixed with ½ teaspoon cinnamon or when the muffins are cool ice with chocolate icing decorated with a nut of your choice.

Chocolate icing – mix together till smooth

2 cups icing sugar

2 tablespoons cocoa

2 tablespoons butter

Boiling water, added 1 tablespoon at a time until the mixture is firm but spreadable