



WHISTLERGRILLS

Whistle-Stop Recipes - Easter edition!

DESSERT: POTTO CHOCCO MUFFINS

SERVES 8 INDIVIDUAL POTS (OR 4 GREEDY PEOPLE!)

Ingredients

- 3 tbsp vegetable oil
- 125g plain flour
- 1 tsp baking powder
- 25g cocoa powder
- 100g golden caster sugar
- 1 large egg
- 100ml full milk
- 150g milk chocolate chips
- 25g chocolate cake decorations such as cake sprinkles or chocolate-coated popping candy
- Packet of mini eggs

You will also need:

8 mini terracotta pots (you can obtain these from Amazon or garden centres)



Method

1. Heat your grill to a steady 200 degrees centigrade with the lid down.
 2. Lightly oil the inside of the terracotta pots with a little vegetable oil and place on a baking tray. Place a paper mini muffin case within each pot.
 3. Pour the flour, baking powder and cocoa in a bowl and stir in the sugar.
 4. Crack the egg into a jug and whisk with the milk and remaining oil. Pour this over the flour and cocoa mixture and stir in. Also add 50g of the chocolate chips and stir.
- Top Tip:** Be careful not to overmix – you want a loose but still quite lumpy mixture.
5. Spoon the mixture into the pots, but only three-quarters full. Place in the middle of the oven on a griddle plate with no direct heat underneath, close lid and bake for about 25 mins until risen and firm.
 6. Transfer to a wire rack (still in the pots) and leave to cool.
 7. Put the rest of the chocolate chips in a small bowl and melt over a small pan of gently simmering water on the side burner (don't let the water touch the bowl) or put in a microwave-proof bowl and heat on high for 1 min until melted.
 8. Spread the melted chocolate onto the muffins. Sprinkle over the chocolate decorations and add mini eggs to each pot and serve!

Please visit our YouTube channel for the Whistle-Stop video - Whistler Grills

