

# Muffins with a Surprise

## Ingredients

### dry

- 300 g flour
- 180 g (cane) sugar
- 3 tsp baking powder
- 4 tbsp / 30 g cocoa powder
- ½ tsp salt

### moist

- 150 ml rapeseed oil or apple puree
- 250 ml water
- 2 handfuls / berries, deep-frozen or fresh about 200-250 g
- 12 pieces / 50 g dark chocolate (60% cocoa or more)

## Method

Mix all the dry ingredients.

Then add the moist ingredients and stir thoroughly.

Distribute one dollop of chocolate mixture each into a muffin tin for 12 muffins so that the bottom is covered about 1-2cm.

Then place some berries and a piece of chocolate (can also be chopped if you like) into each mould and add the remaining chocolate mixture on top.

Put the whole load into the oven and bake at 180 degrees fan for about 25 minutes.

Source: <http://www.chefkoch.de/rezepte/2024181328218702/Muffins-mit-Ueberraschung.html>

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