

CHOCOLATE MUFFINS WITH APPLE



Ingredients:

- 1 cup sugar
- 1 heaped tbsp Nutella
- 2 cups wheat flour
- 1 tbsp quality cocoa
- 1 cup kefir
- 1/2 cup oil
- 12 g baking powder
- 1/2 tsp vanilla powder or seeds from 1 vanilla pod
- 2 eggs
- 1 apple
- 1 tbsp brown sugar

Chocolate muffins preparation

Combine the eggs with sugar with a mixer and slowly add oil and kefir into the bowl. Add vanilla powder and Nutella. In other bowl mix all dry ingredients: flour, cocoa and baking powder. Mix all the ingredients together with a spoon until you get a smooth batter. Make sure you mix quickly and not too much time; only to combine the ingredients so there are no dry patches of flour left in the

batter. Fill the muffin cups with batter.

Cut the apple into thin slices and garnish the top of the muffins by sticking one end of the slice into it. You don't need to peel the skin of the apples first. Sprinkle the apple slices with brown sugar - it will caramelise slightly while in the oven. Bake the chocolate muffins at 180°C for about 20 minutes.

See more kefir recipes [here](#).

Products used to prepare this recipe:



Kefir Fermenter

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[Organic Milk Kefir Grains](#)

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