

HALLOWEEN PUMPKIN MUFFINS WITH **Kinder** CHOCOLATE 33% MILK INGREDIENTS

INGREDIENTS

- 12 cup muffin tin
- 12 cupcake liners
- 2 eggs
- 100g sugar
- 230g pumpkin puree
- 90mL canola oil
- 280g flour
- 1/4 teaspoon salt
- 1 teaspoon bicarb soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon vanilla essence
- 1/2 teaspoon ground cloves
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cinnamon
- 12 bars **Kinder** CHOCOLATE 33% MILK INGREDIENTS (=150g)
- 15g icing sugar to decorate

TO DECORATE YOU WILL NEED

- White tissue paper
- 2 toothpicks
- A black pen

PREPARATION

Preparation Time: **Approximately 45 minutes**
(includes 25 minutes baking time)

- 1 In a large bowl, mix the eggs, sugar, pumpkin puree and oil. Add the dry ingredients: flour, salt, bicarb soda, baking powder, vanilla essence, nutmeg, cloves and cinnamon. Stir well.
- 2 Cut **Kinder** CHOCOLATE 33% MILK INGREDIENTS into small pieces. Set aside 12 pieces, then stir the remaining pieces into the batter. Line muffin tray with cupcake liners. Spoon the batter evenly into each liner. Bake at 180°C for 25 minutes, until golden brown.
- 3 While the muffins are baking, it's time to create our decorative ghosts! Cut 12 squares of tissue paper, approximately 10x10cm each. Then with a separate piece of paper, scrunch up 12 pieces of paper into balls. Stick a toothpick into a paper ball, then place in the centre of a tissue paper square. Twist & pinch to create the head shape. Draw on the eyes and mouth in black pen. Repeat to create 12 ghosts (one for each muffin).
- 4 Once baked and cooled, remove the muffins from the tray and dust with icing sugar. Press one piece of **Kinder** CHOCOLATE 33% MILK INGREDIENTS into the centre of each muffin.
- 5 Complete your spooky treats by using the end of the toothpick to stick a decorative ghost into each muffin.