DEMAGORGON MUFFINS

Chocolate Coconut Muffins

1 cup (150g) self raising flour
1/2 cup (87g) brown sugar
1/4 cup (20g) desiccated coconut
1/8 cup (12.5g) cocoa powder
1/2 cup (125g) full cream milk
1/4 cup (62.5g) vegetable oil
1 egg
1 tsp vanilla
100g dark chocolate chips

Frosting

250g vanilla butter cream icing
60g dark chocolate
8 - 9 large strawberries

How-To

Preheat oven to 180 degrees C or 150 degrees F.

Line a muffin tin with paper cases.

In a large bowl, add the flour, sugar, coconut and cocoa and whisk to combine. Make a well.

Add the milk, oil, egg, vanilla and mix until just combined. Gently fold in the chocolate chips.

Spoon the mixture into tins and bake for 15 - 20 minutes or until cooked when tested with a skewer.

Allow to cool in the tins for 5 mins, then remove from the tin to allow them to cool completely.

Meanwhile, make your vanilla buttercream frosting.

Melt the dark chocolate and add to the buttercream, creating a silky smooth chocolate buttercream frosting. Add to a piping bag, then pipe onto the muffins in a star shape. Add a little bit extra to the centre.

Slice your strawberries into 4 pieces each. Place on top of the buttercream in the shape of a star, on a slight angle so that the strawberries jut out. Enjoy!