Chocolate Surprise Muffins

[Makes 12]

**Ingredients**

300g chocolate chips

300g unsalted butter

5 eggs

½ cup castor sugar

1 cup self-raising flour

12 Rollo chocolates

**Method:**

1. Preheat oven to 160oC. Line a 12 hole muffin tin with paper cases.
2. In a microwave bowl place the chocolate chips and butter together. Place into microwave at 30 second intervals until the butter is melted, stirring in between. Stand to one side and allow to cool slightly.
3. Beat the eggs together in a separate bowl.
4. Combine the sugar and flour together. Create a well and add the egg and chocolate. Stir well with spatula until blended.
5. Divide cake batter equally into the cases. Place a Rollo chocolate into each and press down slightly into the centre to ensure the chocolate is completely covered.
6. Put into preheated ovens and bake for 20 minutes. The cakes will be soft, remove and allow to stand for 5 minutes before removing and placing into containers.

