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**INGREDIENTS:**

Important: All ingredients should be at room temperature.

280 Gr. flour pastry.

175 Gr. Brown sugar

Half teaspoon of baking powder

Half teaspoon of bicarbonate

5 tablespoons of cocoa powder (I used unsweetened cocoa value)

170 ml. milk

150 Gr. melted butter

2 eggs

200 gr. chocolate beads

**PREPARATION**:

Heat the oven to 200 degrees. Grease a special for 12 muffins mold perfectly.

In a bowl mix all dry ingredients well and set aside.

In another bowl mix the wet ingredients well.

Add the wet ingredients over the dry and integrate quickly with a maximum of 10-15 movements. It doesn't matter if traces of flour, that will disappear in the oven.

Put the dough into the moulds and fill only ¾ of its capacity.

Bake the muffins about 15 to 20 minutes until clicking them with a stick it it comes out clean (eye, that we will find that if the stick touches a perlite of chocolate he will be spotted, although the muffin is done)

Remove the muffins from the oven, let stand 5 minutes into the mold and then unmold and cool on a wire rack.

**And now...It’s ready to eat!!!**