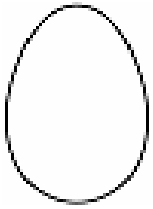
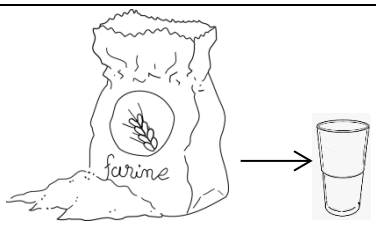
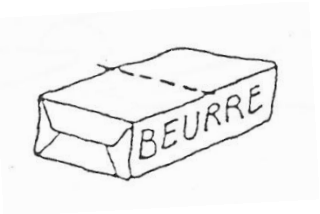
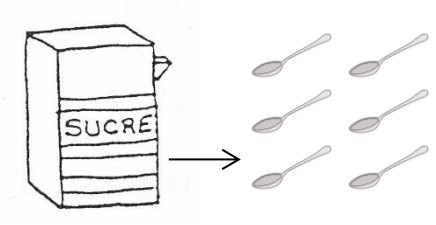
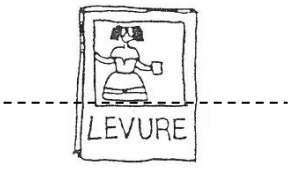
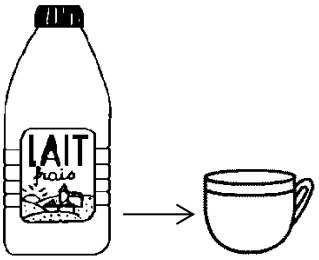
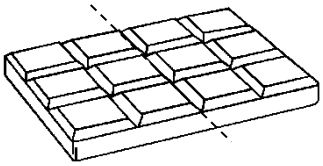
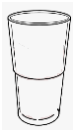
Muffins au chocolat

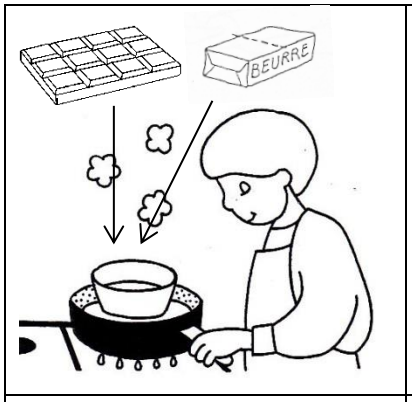
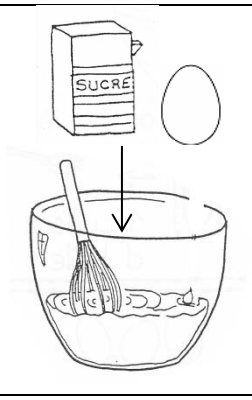
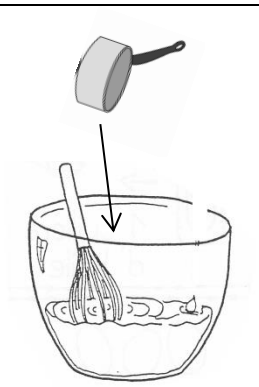
Ingrédients :

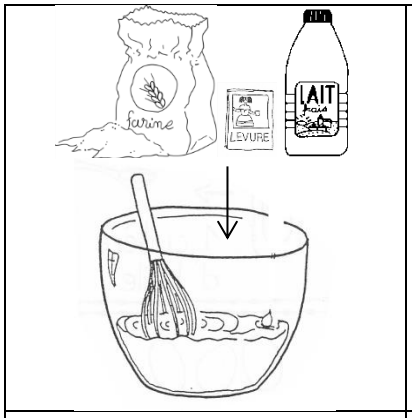
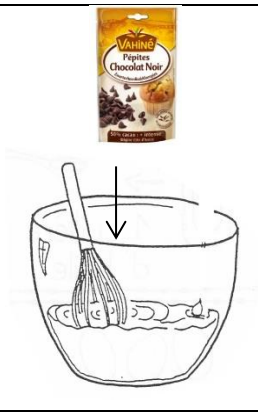
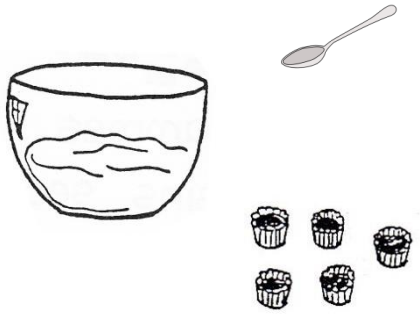
 1 œuf	 1 verre de farine	 100 g de beurre
egg	*flour*	*butter*
 6 cuillère à soupe de sucre	 ½ sachet de levure	 1 tasse à café de lait
sugar	*baking powder*	*milk*
½ sachet de pépites de chocolat	 ½ tablette de chocolat	
chocolate	*chocolate*	

Ustensiles :

2 casseroles	1 cuillère à soupe	1 fouet	1 saldier
 1 verre à moutarde	1 tasse à café	des moules à muffins en papier	

Préparation :

		
Faire fondre au bain-marie le beurre et le chocolat.	Fouetter l'œuf et le sucre dans un saladier.	Verser le mélange chocolat beurre dans le saladier. Mélanger.

		
Verser la farine, la levure et le lait. Mélanger.	Ajouter les pépites de chocolat. Mélanger.	Remplir les caissettes.

Faire cuire 20 min à 180°C.