



Life &
Sprinkles
BY TARYN CAMP

NUTELLA BISCOFF MUFFINS

Chocolate chip muffins made from a box mix with a swirl of Biscoff and Nutella. So simple, but my favorite muffins of all time!

INGREDIENTS

- 1 box of chocolate chip muffin mix
- Ingredients listed on the box
- Nutella
- Biscoff

Supplies:

12 cup muffin/cupcake pan

Liners- I used parchment

Measuring spoons

Sharp knife

DIRECTIONS

1. Preheat oven to 350. Line a 12 cup muffin/cupcake pan with liners. I used parchment liners.
2. Make muffin mix according to the package directions. Pour into liners.
3. Heat up the Biscoff in the microwave for 10-15 seconds or until easier to scoop.
4. Place 1/2 tsp of Nutella and 1/2 tsp Biscoff onto the batter in each liner.
5. Using a sharp knife, swirl the spreads throughout the batter. This doesn't have to be perfect!
6. Bake them according to the package directions.
7. Eat while warm or let cool completely.