**Wombat Muffins**

(Carrots for the wombats; rounded chocolate muffin tops that look like wombats)

*You’ll need:*

* 3 large raw carrots, peeled and grated OR 2 large beetroots – NOT canned – cooked, peeled and grated
* 1¾ cup SR flour
* ⅓ cup cocoa powder
* 1 cup brown sugar
* 2 eggs
* ⅓ cup olive oil
* ⅓ cup buttermilk

*Method:*

Preheat oven to 225°C. while you mix the muffins. Muffins must be put into a hot oven or they won't rise properly.

Mix well by hand – mechanical mixers overbeat them.

Place in greased muffin pan or paper cups.

Cook for about 25 min or till well risen and kitchen smells of chocolate. Check after 20 min to make sure they aren't singeing on top.