**Embarrassing Mayonnaise Muffins**

(ie they are embarrassingly easy - no creaming of butter and sugar or mixing of eggs etc)

*Mix in a bowl:*

* 1 cup self-raising flour
* ½ cup brown sugar
* ½ cup mayonnaise
* 2 really heaped tbsp cocoa
* ½ cup water
* 1 teaspoon vanilla

*Method:*

Preheat the oven on to 220ºC.

Put mixture into patty cases and bake for 10-15 minutes (ovens can vary)

They're done when the tops spring back when you press them.  They're burnt when they turn black.

PS This is also a good recipe for those who don't want to use butter for its cholesterol or margarine because it's yuck. You can use a low cholesterol mayonnaise instead.