

SKILL LEVEL



PREP
40
MINS

BAKE TIME
20-25
MINS

MAKES
12

IN THE KIT

- Bag 1:** 200g caster sugar
- Bag 2:** 160g plain flour, 35g cocoa powder, 2 tsp baking powder, ¼ tsp salt
- Bag 3:** 50g dark chocolate chips
- Bag 4:** 50g icing sugar, pinch of Madagascan vanilla
- Bag 5:** 15g dark chocolate curls
- Bag 6:** 5g cocoa powder, 5g icing sugar

12 x muffin cases

1 x testing skewer

1 x large piping bag

YOU WILL NEED

70g unsalted butter
2 medium eggs
180ml milk
300ml double cream (50ml + 250ml)

12 hole muffin tin
Baked In star nozzle
Whisk

STORAGE

Store in an airtight container in the fridge. Allow to come to room temperature before serving.

INGREDIENTS

Caster sugar, plain white flour (**wheat** flour, calcium, niacin, iron, thiamin), icing sugar (sugar, cornflour starch), Belgian dark chocolate chips (9%) (sugar, cocoa mass, cocoa butter, emulsifier (**soya** lecithin), natural vanilla flavouring), fat reduced cocoa powder (7%), dark chocolate curls (2%) (sugar, cocoa mass, cocoa butter, emulsifier (**soya** lecithin), natural vanilla flavouring), baking powder (raising agents (sodium acid pyrophosphate, sodium bicarbonate), **wheat** flour, calcium, niacin, iron, thiamin), salt (salt, anti-caking agent (sodium ferrocyanide)), ground Madagascan vanilla.

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1569kJ/375kcal
Fat	4.6g
of which saturates	2.7g
Carbohydrate	77g
of which sugars	55g
Protein	5.4g
Salt	1.2g

Allergens:

For allergens see ingredients in **bold**.

May contain: **milk**, **tree nuts**, **sulphites**, and other cereals containing **gluten**.

Best before:

See sticker.

Suitable for vegetarians.

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515g



Hot Chocolate Muffins



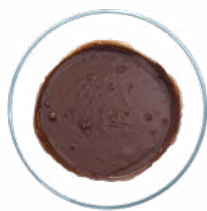
Junior
Baking
Club

HOT CHOCOLATE MUFFINS



The box and the plastic bags in this kit are recyclable

bakedin.co.uk/sustainability



- 1.** Preheat the oven to **180°C/160°C Fan/Gas Mark 4**. Line a muffin tin with the 12 provided muffin cases and leave to one side. To make the cake batter, **in a large, microwave-safe bowl, melt 70g of butter in the microwave**. Add **bag 1** (sugar) and mix until combined. Add **bag 2** (flour, cocoa powder, baking powder and salt) and stir.

- 2.** In a separate bowl or jug, add 2 eggs and 180ml of milk. Lightly beat with a fork until combined. Bit by bit, add the egg mixture to the batter from **step 1**, and mix until the batter is smooth and there are no lumps.

- 5.** When the ganache has cooled, use the Baked In star nozzle to create a hole in each of the muffins. Push the zig zag edge of the nozzle into the centre of the muffin, almost to the bottom and twist slightly to create a hole. Remove any excess crumbs from the nozzle. Fill each hole with 2 teaspoons of cooled ganache.

- 6.** In a large bowl, whisk together 250ml of double cream and **bag 4** (icing sugar and vanilla). Whisk until the cream is just thickened, and makes small, soft peaks when you remove the whisk from the bowl.



- 3.** Spoon the batter into the muffin cases, trying to get about the same amount in each case (they should be about two thirds full). **Bake for 20-25 minutes or until well risen. To test if they're cooked, push a skewer into the centre of one of the muffins - it should come out clean. Leave to cool for 10 minutes in the tin, then put the muffins onto a wire rack to cool completely.**

- 4.** When the muffins have cooled make the chocolate ganache. **Put 50ml of cream in a small saucepan on a low heat until just beginning to bubble, then take off the heat. Add bag 3 (dark chocolate chips) and mix the chocolate and cream together until all the chocolate has melted and the ganache is smooth and shiny. Leave to one side to cool until slightly thickened.**

- 7.** **With a pair of scissors, cut 3cm off the tip of the piping bag.** Push the clean star nozzle into the hole. Put the piping bag in a tall glass or jug and fold the open end of the bag over the glass. Spoon the cream into the piping bag, then unfold the bag, remove it from the glass, and twist the end to push the cream towards the nozzle.

- 8.** Pipe a swirl of cream onto one of the muffins, starting from the edge and working your way into the middle. Pipe the rest of the muffins in the same way. To decorate the muffins, sprinkle with **bag 5** (chocolate curls) and lightly dust with **bag 6** (cocoa powder and icing sugar).



When you see words in **bold**, ask an adult to help you.



FOR MORE INFO:

bakedin.co.uk/hot-chocolate-muffins