

COCOA MUFFINS WITH CHOCOLATE CHUNKS

DELICIOUS SWEETS FOR BREAKFAST OR TEA BREAK

DIFFICULTY LEVEL

COCOA MUFFIN BATTER

INGREDIENTS

IRCA MUFFIN	g 1.000
WATER	g 500
VEGETABLE OIL	g 300-350
CACAO IN POLVERE	g 60
DARK CHOCOLATE CHUNKS	g 150

PREPARATION

In a planetary mixer with a paddle attachment add all the ingredients, except for DARK CHOCOLATE CHUNKS, and whip at medium speed for 5 minutes.

Then, combine DARK CHOCOLATE CHUNKS to the batter, gently by hand.

FINAL COMPOSITION

Fill the muffin cups for 2/3 of their volume and bake at 180-200°C for about 25 minutes.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF