

# CHOCOLATE FLAVOURED CRUNCHY MUFFINS

# SINGLE-SERVING CAKE FOR SNACK TIME

DIFFICULTY LEVEL B B B







## **MUFFIN BATTER**

INGREDIENTS		PREPARATION
WONDERMUFFIN MIX	g 1000	Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 4-5
VEGETABLE OIL	g 300	minutes.
WATER	g 250	
EGGS - AT ROOM TEMPERATURE	g 350	
CACAO IN POLVERE	g 50	
PEPITA FONDENTE 1100	g 100	

#### **CRUMBLE**

INGREDIENTS		PREPARATION
TOP FROLLA	g 1000	Roughly knead all the ingredients in a planetary mixer with the paddle attachment.
UNSALTED BUTTER 82% FAT - COLD	g 400	Store in the fridge.
EGGS	g 50	
ALL-PURPOSE FLOUR	g 200	



#### FINAL COMPOSITION

Fill muffin cups 2/3 full with the batter.

Sprinkle the crumble on top.

Bake in a deck oven at 180-200°C for about 25 minutes.

## AMBASSADOR'S TIPS

You can replace WONDERMUFFIN with WONDERMUFFIN CHOC if you prefer to start from a mix that is already flavoured with chocolate.

