



## CHOCOLATE FLAVOURED CRUNCHY MUFFINS

SINGLE-SERVING CAKE FOR SNACK TIME

DIFFICULTY LEVEL



### MUFFIN BATTER

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#### INGREDIENTS

WONDERMUFFIN MIX	g 1000
VEGETABLE OIL	g 300
WATER	g 250
EGGS - AT ROOM TEMPERATURE	g 350
CACAO IN POLVERE	g 50
PEPITA FONDENTE 1100	g 100

#### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 4-5 minutes.

### CRUMBLE

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#### INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT - COLD	g 400
EGGS	g 50
ALL-PURPOSE FLOUR	g 200

#### PREPARATION

Roughly knead all the ingredients in a planetary mixer with the paddle attachment.  
Store in the fridge.

## 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.