



# HALLOWEEN SPIDER MUFFINS



## QimiQ BENEFITS

- Icing does not break on cutting
- Quick and easy preparation
- Light, fluffy and moist consistency



15



easy

## INGREDIENTS FOR 12 PORTIONS

### FOR THE MUFFINS

**250 g** QimiQ Cream Base

**250 g** Flour

**0.5 package** Baking powder

**125 g** Sugar

**1 pinch(es)** Salt

**3** Egg(s)

**100 g** Butter, melted

**80 g** Chocolate, melted

### FOR THE CHOCOLATE GLAZING

**100 g** QimiQ Classic

**100 g** Bittersweet chocolate, chopped

### TO DECORATE

Marshmallows

Liquorice

## METHOD

1. Preheat the oven to 170° C (air circulation). Grease a muffin tin or insert paper muffin cases.
2. Place the dry ingredients (flour, baking powder, sugar, salt) in a bowl and mix well.
3. Mix the QimiQ Cream Base with the eggs and butter well. Add the dry ingredients and mix well. Fold in the melted chocolate.
4. Pour the cake mixture into the muffin cases or tin and bake for approx. 20 minutes. Allow to cool for 5 minutes before removing from the tin.
5. For the glazing, melt the QimiQ Classic. Remove from the heat, add the chocolate and stir well until the chocolate has completely melted. Use to glaze the muffins.
6. Unroll the liquorice and cut into 10 cm long strips. Use to decorate the muffins as a spider (see photo) and use marshmallows for the eyes and mouth.