



# COCOA MUFFINS



## QimiQ BENEFITS

- Baked goods remain moist for longer
- Longer shelf life without loss of quality
- Can be frozen and defrosted without loss of quality



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easy

## INGREDIENTS FOR 24 SERVINGS

<b>250 g</b>	QimiQ Classic, room temperature
<b>100 g</b>	Butter, softened
<b>200 g</b>	Sugar
<b>1 sachet(s)</b>	Vanilla sugar
<b>3</b>	Egg yolk(s)
<b>300 g</b>	AP Flour, coarse grain
<b>0.5 sachet(s)</b>	Baking powder
<b>2 tbsp</b>	Cocoa powder
<b>2 tbsp</b>	Cooking chocolate, grated
<b>3</b>	Egg white(s)

## METHOD

1. Preheat the oven to 360° F (conventional oven).
2. Mix the butter, sugar and vanilla sugar until creamy. Gradually add the egg yolks and whisk for approx. 5 minutes until fluffy.
3. Whisk QimiQ Classic smooth and stir into the muffin mixture.
4. Mix the baking powder, cocoa powder and grated chocolate with the flour and fold into the mixture.
5. Finally whisk the egg whites until stiff and fold into the mixture.
6. Place paper muffin forms into a muffin tray and place 1 tbsp of mixture into each form. Bake in the preheated oven for approx. 20 minutes.