



HALLOWEEN SPIDER MUFFINS



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 12 PORTIONS

FOR THE MUFFINS

250 g QimiQ Sauce Base

250 g AP 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, minced

TO DECORATE

Liquorice

METHOD

1. Preheat the oven to 380° F (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 Sauce 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.