



Quick & Easy Chocolate Muffins

 45 mins

 Serves 8 to 10

Ingredients

- 250g self-raising flour
- 1tsp bicarbonate of soda
- 75g cocoa powder
- a pinch of coffee powder
- a pinch of cinnamon
- a pinch of salt
- 200g soft brown sugar
- 70g Stork tub
- 30g Crema Novi
- 3 eggs
- 1tbsp apple vinegar

For the chocolate topping:

- 400g Novibloc Fondente
- 2tbsps olive oil
- fresh or glacé cherries

Method

1. Preheat oven to 160°C (fan assist).
2. Prepare a muffin tin by lining it with muffin cases.
3. Sieve twice the self-raising flour, cocoa powder, bicarbonate, cinnamon. Add the salt & mix.
4. Place all the ingredients in an electric mixer & whisk for a minute. Use a spatula to clean the sides of the bowl & whisk it again until the batter is smooth and consistent. Do not overmix.
5. Use a spoon to fill the muffin cases & place in the oven to bake for 25 mins.
6. Allow to cool completely before topping with melted dark chocolate.

How to melt the dark chocolate in the microwave:

1. Break the chocolate up into small pieces & place in a microwave safe bowl.
2. Microwave for 30 secs, stir & repeat the process by returning the chocolate to the microwave for 10 secs each time, stirring again between every 10 secs. When the chocolate is almost melted, do not return to the microwave but stir until it is all melted. Add the olive oil, one spoonful at a time & stir until it is glossy.
3. Allow to cool for 5 mins before dipping the cooled down muffins into the batter or pour melted chocolate over each muffin. Top with a fresh or glacé cherry before it cools down & solidifies.