

## Chocolaty Mud Muffins

These muffins are rich and chocolaty and absolutely scrumptious!

**Makes:** 12 med      **Prep:** 15 min      **Cook:** 25-30 mins

You can use any of the SiliconWare muffin pans- 12 cup muffin tray pan, 24 mini muffin tray pan or individual muffin cups- mini, medium or jumbo, heart muffin tray pan or friand tray pan.

### Ingredients

- 175g melted unsalted butter
- 3/4 cup brown sugar
- 4 tbs dark good quality cooking cocoa
- 1 cup dark choc bits
- 3 lightly beaten eggs
- 1/2 cup plain flour
- 1 cup self raising flour



### Ganache

- 1/2 cup dark choc bits
- 100 gm butter

### Method

1. Pre heat oven to 160°Celsius(fan forced).
2. Pour melted butter into a medium bowl.
3. Sprinkle in sugar, cocoa and pour in beaten eggs
4. Stir through quickly for 2-3 minutes.
5. Sift in plain flour first and then self raising flour in two parts. Using SiliconWare spatula fold flour in well before next addition of flour. Incorporate air in folding flour.
6. Spoon into well greased muffin pans which have been placed on baking tray.
7. Larger muffins cook 25-30mins, mini muffins about 10mins or until firm to touch.
8. Remove baking tray from oven and allow muffins to cool before inverting pans.
9. Follow handy hints for cakes/muffins for removing from pans.

*Ganache* – Before making muffins. Pour boiling water into a pan to fill about 1/4 of pan. Place on to SiliconWare mat on bench. In a heatproof bowl place butter and chocolate and place bowl into pan containing water to come up sides of bowl. Butter and chocolate will melt while you make muffins. Stir occasionally. When melted, refrigerate Ganache 5-10 mins. Stir and refrigerate for another 5-10mins. Before using stir again until mixture is thick. Pipe or spread onto cooled muffins.