

Cake tin Muffin & Cupcake



Item no. 661011



STÄDTER®

Mocha-Muffins

FOR 12 MUFFINS | WORKING TIME: APPROX. 35 MIN. | BAKING TIME: APPROX. 25 MIN.

Ingredients for the batter: 230 g butter, 180 g brown sugar, some lemon zest, 1 pinch of salt, 4 eggs, 100 g melted chocolate, 250 g flour, 20 g cocoa, 1 tsp. baking powder |

Ingredients for the topping: 250 g whipping cream, 150 g mascarpone, 50 ml water, 2 tsp. instant coffee, ½ package Whipped Cream Fix Neutral

Preparing the batter:

Mix the butter with the brown sugar, lemon zest and salt until slightly frothy. Stir in the eggs little by little. Add the melted chocolate. Mix the flour, cocoa and baking powder and stir everything together briefly. Evenly distribute the batter in the greased muffin baking tin and bake it at 180 °C top/bottom heat (165 °C fan) for approx. 25 minutes in the preheated oven. After baking leave the muffins to cool completely.

Preparing the topping:

Beat the whipping cream until stiff. Stir the mascarpone separately before adding it to the whipped cream. Mix the water with the instant coffee and the Whipped Cream Fix. Add to the the whipped cream/mascarpone. Fill a piping bag with the cream and use it to decorate the muffins.

