

Premium Muffins

We wanted to show you that with some simple decoration you can turn a simple muffin into a showstopper, which can command a higher price

Ingredients

1kg	22103 Plain Creme Mix	✓
350g	94045 Liquid Egg	✓
300g	12019 Rapeseed Oil	
225g	Water	

To Decorate

39463 Caramel Fudgeice	✓
Butter	
94009 Blended Chocolate Coating	✓

✓ AVAILABLE FROM BAKO SELECT

For full product information and more recipe inspiration visit bakoselect.co.uk



Method

1. Place the mix in a machine bowl fitted with a beater
2. Combine all liquids and add over 1 minute on speed 1 (Alternatively create a well in the dry ingredients in a bowl and slower pour and combine the wet and dry ingredients together)
3. Mix for 3 minutes on speed 2
4. Add any additions at this stage and blend through
5. Deposit approximately 75g of the cake batter into cases (if you would like to create mini muffins scale this down to 25g)
6. Bake in the oven for 10 minutes at 200°C—210°C (400°F) and then reduce to 180°C (356°F)
7. As your muffins are being baked you can prepare your decoration
8. Aerate the fudgeice by combining with three parts fudgeice to one part butter and whipping together, then scoop into a piping bag fitted with a star tube
9. Prepare the chocolate coating by heating gently over a bain-marie or in a microwave
10. Finish your muffins by piping a blob of the fudgeice on top and then spin with the chocolate coating