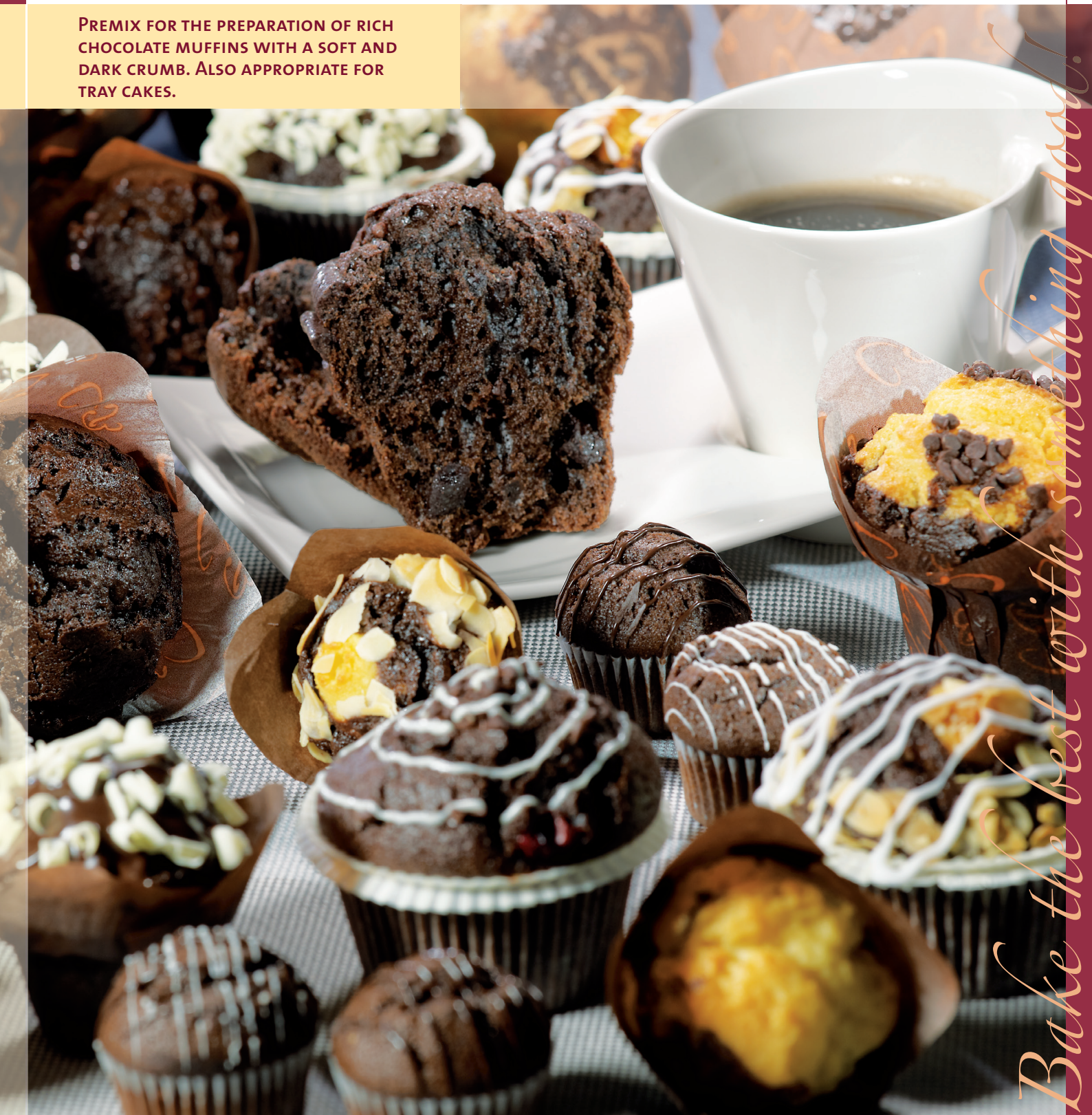


# KOMPLET Chocolate Muffin Soft

PREMIX FOR THE PREPARATION OF RICH CHOCOLATE MUFFINS WITH A SOFT AND DARK CRUMB. ALSO APPROPRIATE FOR TRAY CAKES.



*Bake the best with something good!*





# KOMPLET Chocolate Muffin Soft

PREMIX FOR THE PREPARATION OF RICH CHOCOLATE MUFFINS WITH A SOFT AND DARK CRUMB. ALSO APPROPRIATE FOR TRAY CAKES.

## Chocolate Muffins

**Yield:** 25 Muffins

Prepare Chocolate Muffin batter according to basic recipe. Fill batter with an icecream-scoop or piping bag e.g. into **KOMPLET Muffin** paper cups or trays.

**Scaling weight:** 80 g / piece

**Baking temperature:** 190 °C

**Baking time:** 25 minutes

After baking decorate to taste or dust with **KOMPLET Neuschnee**.



## Basic recipe: Chocolate Muffin batter

<b>KOMPLET Chocolate Muffin Soft</b>	1.000 g
Vegetable oil	450 g
Eggs	300 g
Water	250 g
<b>Total weight</b>	<b>2.000 g</b>

### Method:

Mix all ingredients with wide-wired whisk or flat beater on fast speed for approx. 3 minutes.

### MASTER TIP:

THERE ARE MORE CHOCOLATE MUFFIN VARIETIES POSSIBLE WITH THE ADDITION OF OTHER INGREDIENTS:

CHOCOLATE CHERRY MUFFINS

(APPROX. 150 G CHERRIES/KG BATTER)

CHOCOLATE NUTS MUFFINS

(APPROX. 200 G WALNUTS/KG BATTER)

CHOCOLATE RAISIN MUFFINS

(APPROX. 200 G SULTANAS/KG BATTER)

CHOCOLATE CHOCO MUFFINS

(APPROX. 200 G KOMPLET CHOCOLATE DROPS/KG BATTER)



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Abel + Schäfer Völklingen

Schloßstraße 8-12 · 66333 Völklingen

Tel.: 0 68 98 / 97 26 - 0 · Fax: 0 68 98 / 97 26 - 97

export@komplet.com · www.komplet.com