



## DRUNKEN CHOCOLATE CHERRY MUFFINS

### INGREDIENTS

#### Group 1

Ingredient	KG
Multimix Cake Base	2.000
Water	0.745
Oil	0.600
Egg	0.830
Cocoa powder	0.200
Glycerine	0.090
Cherry brandy	0.030
Dark cherries	0.200
<b>Total Weight:</b>	<b>4.695</b>

### METHOD

Drunken Chocolate Cherry Muffins



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Patisserie



#### OCCASION

Afternoon Tea



#### FINISHED PRODUCT

Cake, Muffin

1. Using a beater, blend all ingredients together (except cherries) for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 5 minutes.
4. Fold in the dark cherries.
5. Scale at approximately 120g into tulip cases.
6. Bake at 180°C (360°F) for approximately 30-35 minutes.
7. Dust the top of the muffins with icing sugar.