



Recipe Category / Cakes

Triple Chocolate Muffins

40 minutes

Hands on

6

Portion(s)

2

Difficulty



Ingredients

- 175 g butter
- 175 g granulated sugar
- 3 eggs
- 175 g self-rising flour
- 1 teaspoon(s) baking powder
- 2 tablespoon(s) cocoa powder
- 4 tablespoon(s) milk, 3,5%
- 75 g white chocolate couverture, roughly chopped into 0.5 cm pieces
- 75 g chocolate couverture, roughly chopped into 0.5 cm pieces
- 75 g milk chocolate couverture, roughly chopped into 0.5 cm pieces

Διατροφικός πίνακας

Nutrition information per portion

351 Calories (kcal)	20.7 Total Fat (g)	12.4 Saturated Fat (g)	34.5 Total Carbs (g)
18%	30%	62%	13%
23.8 Sugars (g)	5.5 Protein (g)	2.3 Fibre (g)	0.33 Sodium (g)
26%	11%	9%	5%

Method

- Preheat oven to 180* C (350* F) Fan.
- Line 12 cup muffin pan with muffin liners.
- Beat the butter and sugar in a mixer, using the whisk attachment, until the mixture is light and fluffy.
- Add 2 tablespoons of flour (from the 175 g) and continue beating.
- Add the eggs, one at a time, waiting for each addition to get completely incorporated into the mixture before adding the next and beat for another minute.
- Sift the rest of the flour, cocoa powder and baking powder into a bowl.
- Remove the mixers bowl and add the milk, sifted flour mixture and all 3 chocolates. Gently fold in with a spatula.
- Divide the mixture among the 12 cups in the muffin pan.
- Bake for 20-25 minutes, until they rise and a nice crust forms on top.
- Remove from oven. Set aside for 5 minutes to cool. Turn out and transfer to a wire rack, until they cool completely.