

Chocolate Orange Muffins

Ingredients:

IREKS Moist Cake Choco	1.000kg
Whole Egg	0.350kg
Vegetable Oil	0.310kg
Water	0.410kg
Puratos Deli Orange Filling	0.240kg
Craigmillar Double Fudge	0.300kg
Choc Icing SG	
Orange Slices	12



Method:

1. Add all the ingredients into an electric mixer and mix on a medium speed for 5-7 minutes.
2. Add the mixture into muffin tins.
3. Press the upper surface approx. 1 cm deep using an oiled scraper or spatula.
4. Place the filled muffin cases into a preheated oven
5. (180°C) and bake for initially 5 minutes.
6. Finish baking with open damper for 20-25 minutes.
7. Once cooled, fill a piping bag with the Puratos Deli Orange Filling
8. Insert the piping bag into each muffin to inject the filling
9. Fill a piping bag with Craigmillar Double Fudge Choc Icing and pipe on top of each muffin
10. Decorate with orange slices