

Double Caramel Muffins

Ingredients:

IREKS Moist Cake Caramel	1.000kg
Whole Egg	0.350kg
Vegetable Oil	0.300kg
Water	0.280kg
IRCA Toffee D'or Caramel	0.200kg
IRCA Chocosmart	0.240kg
Caramel Crumble	
Dobla Chocolate Bar	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 cases
3. Press the upper surface approx. 1 cm deep using an oiled scraper or spatula.
4. Place the 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, heat the IRCA Toffee D'or Caramel for 30 seconds to 1 minute, in 30 second intervals stirring in between
8. Add the IRCA Toffee D'or Caramel into a piping bag
9. Insert the piping bag into each muffin to inject the filling
10. Melt the IRCA Chocosmart Caramel Crumble in the microwave, in 30 second intervals stirring in between until melted
11. Dip each muffin into the melted IRCA Chocosmart Caramel Crumble
12. Add a Dobla Chocolate Bar to decorate