



COCOA MUFFINS WITH CHOCOLATE CHUNKS

👤 Basic level

DELICIOUS SWEETS FOR BREAKFAST OR TEA BREAK

COCOA MUFFIN BATTER

INGREDIENTS

IRCA MUFFIN

water

vegetable oil

CACAO IN POLVERE

DARK CHOCOLATE CHUNKS

PREPARATION

1.000g	In a planetary mixer with a paddle attachment add all the ingredients,
500g	except for DARK CHOCOLATE CHUNKS, and whip at medium speed for 5
300-350g	minutes.
60g	Then, combine DARK CHOCOLATE CHUNKS to the batter, gently by hand.
150g	

Final composition

Fill the muffin cups for $\frac{2}{3}$ of their volume and bake at 180-200°C for about 25 minutes.