

Chocolate Orange with Chilli Muffins

SKILL LEVEL

1



TIME

40^m



YOU WILL NEED:

Chocolate Orange Scoop & Bake
Chilli powder
Dawn® White Fudge Icing
Orange Peel

YIELD: 13 muffins @ 150g each from a 2kg tub

METHOD:

Mix around the Scoop and Bake batter with a spatula or spoon, to begin.

Mix the chilli powder into the Dawn Milk Choc & Orange batter to taste. (just enough to create a back note to the chocolate and orange flavours).

Scoop around a 150g of batter into tulip muffin papers

Bake at 210°C (in a deck oven) for approx. 35 mins (top heat 5 bottom heat 2).

Once cooled from the oven either sprinkle the top of each muffin with sugar nibs, leave as they are or drizzle with Dawn white fudge icing and finish off with orange peel.

The fresh baked aromas from these muffins will attract anyone with a sweet treat craving!

Tip: Instead of using orange peel, use chocolate orange curls

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