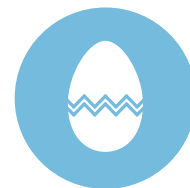


# Easter Nest Muffins

SKILL LEVEL

1



TIME

45<sup>m</sup>



## YOU WILL NEED:

Chocolate Orange Scoop & Bake  
Dried Cranberries  
Dawn® Orange Frosting  
Chocolate Mini Eggs

**YIELD: about 13 muffins @ 150g each from 1x 2kg tub**

## METHOD:

Chop the cranberries, add 8% on batter weight and stir well into the batter.

Scoop out around 150g of the Dawn Milk Choc & Orange batter into the 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 decorate with either a swirl of Dawn Orange Frosting or pipe a nest effect.

To finish off use Chocolate Mini Eggs scattered ontop, for an Easter embellishment.

Display these Easter treats at this special time of year for a seasonal chocolate offering!

**Dawn**®

Creating happiness™