

Chocolate & Peanut Butter Mini Muffin Recipe

Description



Muffin Bites

6 tbsp. Butter

[180g Sephra Belgian Chocolate](#)

150g Sugar

1tsp. Vanilla Extract

Pinch of Salt

3 Eggs

70g Flour

1 tbsp. Cocoa Powder

Peanut Butter Frosting

185g Chunky Peanut Butter

2 tbsp. Margarine

230g Powdered sugar

3tbsp. Milk

Preparation – Muffins

Preheat oven to 180C. Melt the butter in a small saucepan. Remove from heat and add 3/4 of the chocolate chips.

Stir until melted and set aside to cool slightly. In a separate bowl, whisk eggs, vanilla, salt and sugar until combined. Stir the melted chocolate into the egg mixture. Sift in the flour and cocoa and mix well. Stir the remaining chocolate chips into the batter. Pour into mini cup cake tins sprayed with non stick spray. Bake for 8-10 minutes or until firm.

Preparation â€™ Frosting

Mix all the ingredients until smooth. Spread or pipe over the muffins. Top with honey roasted peanuts, melted chocolate or any other cake decoration of your choice.

Category

1. Recipes and Treats

Tags

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