



JERNEJ KITCHEN

DOUBLE CHOCOLATE MUFFINS

Double Chocolate Muffins are light, not too sweet and have a soft, rich interior. An easy recipe that can be made in less than 45 minutes.

MAKES	12	SMALL MUFFINS OR 6 LARGE MUFFINS
PREPARATION:	20	MINUTES
BAKE:	25	MINUTES
TOTAL TIME:	45	MINUTES

MUFFINS

- 200 g dark chocolate (7 oz) (60% - 70% cacao)
- 180 g butter (6.3 oz)
- 135 g sugar (4.7 oz)
- 4 eggs
- 100 g all-purpose flour (3.5 oz)
- 20 g unsweetened cacao powder (0.7 oz)
- 1 tsp baking soda

TOOLS AND EQUIPEMENT

- bowl
- pan
- electric hand mixer / whisk
- Spatula
- Muffin pan

MELT THE CHOCOLATE

Preheat the oven to 180 °C / 350 °F. Melt 125 g / 4.4 oz of chocolate and butter in a glass bowl over a pan of simmering water, stirring occasionally. When the chocolate melts completely, stir in the sugar, set aside and let cool for 10 minutes.

TIP

[Do not allow the base of the glass bowl to touch the water.](#)

COMBINE ALL INGREDIENTS

Beat in the eggs one by one, with an electric hand mixer or whisk, beating for 30 seconds between each addition. In another bowl combine flour, cocoa powder, baking soda, and salt. Stir dry ingredients into a bowl and beat until well combined, for about 1 minute. Chop the rest of the chocolate (or use any other chocolate, like white chocolate or milk chocolate) into small chunks and add to the bowl. Stir well, using a spatula so that the chocolate is evenly spread.

BAKE

Divide the mixture between muffin cases and bake in a preheated oven for about 20 - 25 minutes or until well risen and baked. Remove from the oven and let cool completely on a wire rack.

TIP

[To be sure that the muffins are baked put the skewer in the center of a muffin. It should come out clean.](#)