



# Week 4 – Chocolate orange muffins



## Equipment list:

Mixing bowls  
Wooden spoon  
teaspoon  
Muffin tin/bun tin  
Muffin/bun cases  
Measuring jug  
Plate  
Sieve (optional)

### Muffins

115g unsalted butter/margarine  
250g light brown soft sugar or caster sugar



Mixing bowl

2 eggs



On the side

225g self raising flour  
25g cocoa powder  
Pinch salt



Small bowl

125ml whole milk



Measuring jug

1 tsp orange extract/juice/zest (optional)  
300g chocolate orange chopped into chunks/dairy milk/mixture of milk and white choc/blueberries on a plate ready.

If you don't want a chocolate muffin mixture, remove the cocoa powder and add an extra 25g self raising flour.

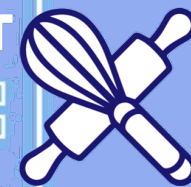
**Decorations** - 100g chocolate melted, chocolate orange segments.



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MEADOWHEAD ADT  
BAKE OFF



Instagram live

## Method:

### Muffins

1. Preheat your oven to 190C/170C Fan and get your 12 muffin cases ready - I like to use tulip style muffin cases.
2. Beat the unsalted butter/baking spread with the sugar until light and fluffy.
3. Add each egg, beating well each time.
4. Add the self raising flour, cocoa powder and salt to the mixture, and beat again.
5. Finally, pour in the milk and orange extract beat again. Try not to over beat the mixture!
6. Fold through the chunks of chocolate, and split evenly between the cases.
7. Bake in the oven for about 25 minutes until they are baked through and springy to touch.
8. Leave to cool fully.

### Decoration

1. Melt the chocolate, and spoon a little onto the top of each muffin
2. Press a chocolate orange segment onto the top, and leave to set.