Cadbury CLUB

「CADBURY RECIPE」

CHOCOLATE CHRISTMAS MUFFINS

1 HOUR 12 SERVINGS



INGREDIENTS

125g butter, chopped

100g CADBURY Dark or Milk Chocolate Melts

4 eggs, lightly beaten

⅓ cup caster sugar

¾ cup flour

1¼ teaspoons baking powder

375g PHILADELPHIA Block Cream Cheese, softened

1 cup icing sugar mix

1 cup full cream milk powder

120g CADBURY Baking Milk Chocolate

Candy canes, chopped

METHOD

1. **PLACE** the butter and chocolate in a saucepan and gently heat, stirring occasionally, until melted and smooth. Cool slightly.
2. **ADD** the eggs and sugar and stir to combine, and then add the sifted flour and baking powder and mix until just combined. Pour into 12 x ⅓ cup capacity paper lined muffin pans.
3. **BAKE** in a moderate oven 180°C for 20–25 minutes or until cooked when tested. Cool on a wire rack for 10 minutes before turning out of pan to cool completely.
4. **BEAT** together the PHILADELPHIA, icing sugar and milk powder until light and fluffy. Chill until firm enough to pipe.
5. **MELT** the chocolate in a microwave safe plastic bowl on 50% POWER. Begin with 20 second bursts then reduce to shorter bursts as the chocolate melts, stirring well between each burst of power. Only microwave until 75% of the chocolate has melted. Spread onto baking paper to make a 20cm square. Scatter the candy canes over the chocolate and allow to almost set before cutting out star shapes. Once the chocolate is firm, carefully remove from the paper.
6. **PIPE** the frosting onto the cakes then finish with chocolate star. Serve immediately.

THE COLOUR PURPLE IS A TRADE MARK USED UNDER LICENCE.

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