

**The Pampered Chef®**  
**Warm Dark Chocolate Truffle Muffins**  
**Recipe**

150 g plain flour  
45 g unsweetened cocoa powder, plus extra for dusting  
1/2 teaspoon bicarbonate of soda  
1/4 teaspoon baking powder  
175 g caster sugar  
175 ml cold water  
75 ml sunflower oil  
1 egg  
1 teaspoon vanilla extract  
12 dark chocolate truffles (60% cocoa solids) with a smooth melting filling (see Chef's Corner)  
Cream or vanilla ice cream, to serve (optional)

1. Preheat oven to 180°C/fan 160°C/Gas 4. Put a paper muffin case into each well of **Muffin Pan**; set aside. Sift flour, cocoa powder, bicarbonate of soda and baking powder into **Stainless 4-Litre Mixing Bowl** using **Strainer**. Stir in sugar; set aside. Place water, sunflower oil, egg and vanilla extract in **Small Batter Bowl**; lightly whisk together using **Stainless Whisk**. Add egg mixture to dry ingredients; whisk together 1–2 minutes or until mixture is smooth and well combined (mixture will be a thin pouring batter). Using **Large Scoop**, fill each paper case with chocolate mixture, dividing evenly (scraping mixture out of bowl using **Classic Scraper**).
2. Bake 16–20 minutes or until a fine skewer inserted into centres comes out clean. Remove pan from oven to **Stackable Cooling Rack** and let stand about 3 minutes; while muffins are still hot, snip a cross (about 1.5-cm deep and 4-cm wide) into top of each muffin using **Professional Shears** (see photo, below left). Gently push one truffle into each muffin until nearly flush with top of muffin. Cool in pan an additional 10–15 minutes (truffles will melt into muffins).
3. Carefully remove muffins from pan to cooling rack, keeping them steady. Remove each paper case individually and immediately place muffin on a serving plate; sprinkle muffins with additional cocoa powder using **Flour/Sugar Shaker**. Just before serving, break each muffin open using a teaspoon so melted truffle sauce flows out. Serve immediately with cream or ice cream, if desired.

Yield: Makes 12 muffins

Per serving: per muffin: Energy 818kJ/195kcal; Protein 2.7g; Carbohydrate 28.1g; Sugars 18.1g; Fat 8.7g; Saturated Fat 2g; Fibre 0.9g; Salt 0.1g

Cook's Tip: White or milk chocolate truffles can be substituted for the dark chocolate truffles, if desired. Use spherical truffles about 3 cm in diameter, rather than dome-shaped ones. Truffles with a thick chocolate shell do not melt as well.

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