

Black Forest Muffin

Ingredients

300g dark chocolate, roughly chopped	185ml milk
125g unsalted butter, roughly chopped	2 Eggs
260g self-rising flour	150g cherry pie filling
¼-teaspoon baking powder	100g whipped cream, peaks
¼ cup cocoa powder	candied cherries
50g firmly packed brown sugar	chocolate shavings

Method

1. Preheat oven to 180°C. Grease a 6-hole jumbo muffin pan.
2. Place half the chocolate and the butter in a bowl over a pan of gently simmering water (do not let water touch the bowl) and stir occasionally until melted.
3. Set aside to cool slightly. Sift flour, baking powder and cocoa into a large bowl and stir in sugar.
4. In a separate bowl, whisk together milk and eggs, then add to dry ingredients and stir in along with chocolate mixture.
5. Divide between muffin pans, incorporating a scoop of cherry pie filling into the centre and bake for 20 minutes or until risen and cooked through.
6. Remove and cool on a wire rack.
7. Place remaining chocolate in a bowl over a pan of gently simmering water (do not let water touch bowl) until melted. Cool on a tabletop and shave with a spatula.
8. Garnish generously with whipped cream, chocolate shavings and candied cherries.