

Double Chocolate Chip Muffin

Ingredients

- 300 grams melted dark chocolate
- 450 grams butter at room temperature
- 450 grams caster sugar
- 6 eggs
- 6 tablespoons baking powder
- 300 grams self-rising flour
- 225 grams white chocolate, chopped
- 6 tablespoons milk

To decorate

- 300 grams milk chocolate
- 6 tablespoons milk
- 225 grams icing sugar
- 150 grams unsalted butter white or dark chocolate shavings

Method

Cupcakes

1. Preheat the oven to 180 C, and then line the muffin tin with the paper cases.
2. Melt the dark chocolate in a heatproof bowl set over a saucepan of simmering water, then set aside to cool slightly.
3. Beat the butter and sugar together in a bowl until pale and fluffy, stir in the melted chocolate, then beat in the eggs, one at a time.
4. Sift the flour and baking powder into the mixture and fold in, then stir in the chopped white chocolate and milk.
5. Spoon the mixture into the paper cases.
6. Bake for about 10 minutes until risen and a skewer inserted comes out clean. Transfer to a wire rack to cool.

Butter cream

1. Melt the milk chocolate in a heatproof bowl set over a saucepan of simmering water, then set aside to cool slightly.
2. Beat the butter with the icing sugar until pale and fluffy, fold in the milk and milk chocolate.
3. Pipe over the cupcakes and garnish with white chocolate or dark chocolate shavings.