

How to make...

Coffee Shop Style Muffins



Making these Coffee Shop Style Muffins cannot be simpler using our fabulous **Muffin Wrappers**.

These stunning wrappers are used just like muffin or cake cases, simply place into one of our standard **muffin pans** and fill over halfway with the cake or muffin mixture of your choice.

Bake as per the recipe's instructions and once cooled decorate!

Our muffins have been decorated with butter icing, Chocolate Ganache and a variety of decorations made using piped chocolate and **Chocolate Transfer Sheets**. For further instructions see 'Using **Chocolate Transfer Sheets**': The recipes for Ganache and butter icing can be found opposite.



Chocolate Ganache

You'll need: 325g dark chocolate
50g butter
125ml double cream

Method

1. Boil the cream in a thick based pan, remove from the heat and set aside
2. Melt the chocolate and stir in the butter, ensuring the butter is melted and fully incorporated
3. Pour in the cream and mix thoroughly
4. Remove from the heat and allow to cool

Butter Icing

You'll need: 140g butter, softened
280g icing sugar
1-2 tbsp warm milk

Method

1. Beat the butter in a large bowl until soft. Add half of the icing sugar and beat until smooth.
2. Then add the remaining icing sugar with one tablespoon of the milk.
3. Beat until creamy adding extra icing sugar to thicken or a little extra milk to make softer as required.

Things you will need:

Muffin Wrappers
Chocolate Transfer Sheet(s)
Spatula
Large Star piping nozzle
Piping bag
Ingredients for icing/ganache

www.cccshop.co.uk



Tip

For quick and easy butter icing why not try our **Creamy White Butter Icing Mix**

Tip

Use our **Large Star Icing Tube** for piping onto your muffins to recreate the 'Coffee Shop' look

Tip
No time to make Ganache? Try our **White or Chocolate Decorator Icing**