



Chocolate Raspberry & white chocolate Muffins



Dawn Chocolate Creme Cake Base 1000g

Whole Eggs 350g

Add Dawn Creme Cake Base, and eggs together. Blend with a beater for 1 minute on slow speed. Blend on 2nd speed for 3 minutes.

Vegetable Oil 300g

Water 225g

White Chocolate Chunks 130g

Frozen crushed Raspberries 100g

Add the vegetable oil and water slowly over 1 minute. Stop and scrape down the bowl and beater. Blend for 3 minutes on slow speed. Add white chocolate chunks and frozen raspberries, and mix until evenly distributed.

Deposit into muffin cups, sprinkle on White chocolate chunks and crumble.

Bake at 190c-200c for approx 25-30 mins.

For further information contact your local representative,

Tel: Fax: