



Mentos Choco & Caramel Muffins

You really have to make these Mentos Choco & Caramel muffins! In this recipe we explain how you can make this piece of happiness in a baking cup!

Boodschappenlijstje



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49



House of Marie Muffin Cups Tulip Craft pk/36

HM5652
€5.59



FunCakes Mix for Muffins 1 kg

F10515
€9.85



FunCakes Mix for Buttercream 1 kg

F10560
€7.49



FunCakes Chocolate Melts Dark 350 g

F30105
€15.45

Other necessities:

- 5 rolls Mentos Choco & Caramel (milk or white)
- 220 ml vegetable oil
- 200 ml + 125 ml water
- 150 g soft unsalted cream butter

Add 125 ml of water to 125 grams of the mixture and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Preheat the oven to 180°C (convection oven 160°C). Put the baking cups in the muffin baking pan. Chop the Mentos into small pieces with a knife. Put 500 grams of the muffin mixture, 220 ml of vegetable oil and 200 ml of water in a bowl and mix on low speed for 5 minutes to a smooth batter. Keep a quarter of the chopped Mentos aside and add the rest to the batter. Fill the cups with batter and bake the muffins for approximately 25 minutes until golden. Let them cool down completely.

Beat 150 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, beat to a smooth buttercream (approx. 8 minutes). Melt the pure chocolate melts in the microwave and let it cool down a little bit. Mix it at high speed through the buttercream and let it set in the fridge for half an hour.

Put decorating tip 1M in a piping bag, fill it with the choco buttercream and pipe rosettes on the muffins. Melt the white chocolate melts in the microwave. Fill a piping bag with the melted chocolate, cut off a small tip and make lines on top of the chocolate rosettes. Garnish the muffins with some chopped Mentos. Put in the fridge until served.