



Chocolate Chip Muffins with Sweet Drizzle

Enjoy these delicious chocolate chip muffins topped with a sweet drizzle. The muffins are light and fluffy, generously filled with rich, gooey chocolate chunks. Perfect for coffee time, a party, Valentine's Day, or simply whenever you're craving something sweet.

Boodschappenlijstje



FunCakes Deco Melts - Raspberry Flavour- 250g

F25315
€4.59



FunCakes Mini Hearts Pink/White/Red 60 g

F52065
€3.39



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49



Scrapcooking Silicone Spatula 27 cm

SC5181
€8.65



FunCakes Chocolate Chunks Milk 350 g

F30140
€12.85



FunCakes Baking Cups White pk/48

F84100
€3.09



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136
€6.85

Ingredients:

- 500 g FunCakes Muffin Mix
- 150 g FunCakes Chocolate Chunks Milk or Dark
- 100 g FunCakes Deco Melts Raspberry Flavour
- FunCakes Mini Hearts Pink/White/Red
- 165 g vegetable oil
- 95 ml water
- 3 eggs

Necessities:

- Wilton Recipe Right® Muffin Pan 12 cupcakes
- Wilton Recipe Right Non-Stick Cooling Grid 40 x 25 cm
- ScrapCooking Silicone Spatula 27 cm
- FunCakes Baking Cups White pk/48

Step 1: Prepare the muffin mix

Prepare 500 g FunCakes Muffin Mix according to the instructions on the packaging. Gently fold in 150 g FunCakes Chocolate Chunks using a spatula.

Step 2: Bake the muffins

Place the FunCakes Baking Cups in the Wilton Recipe Right® Muffin Pan and fill them with the batter just below the rim. Bake the muffins for 23 minutes until golden brown.

After baking, allow the muffins to cool completely on the Wilton cooling grid.

Step 3: Decorate the muffins

Melt the FunCakes Deco Melts according to the instructions on the packaging. Using a spoon, drizzle the melted Deco Melts over the muffins.

Sprinkle the FunCakes Mini Hearts Pink/White/Red over the drizzle.

This recipe is made possible in collaboration with FunCakes.