

CHOCOLATE-PEACH MUFFINS WITH FILLING

Ingredients for 12-14 muffins:

- 4 tbsp of the PURENA peach puree (dough)
+ 5 tbsp for the filling
- 100 g of dark chocolate
- 100 g of butter
- 2 eggs
- $\frac{3}{4}$ cup of sugar
- $\frac{3}{4}$ cup of wheat flour
- 1 tsp of baking powder
- icing sugar for decoration



DIRECTIONS:

1



Melt the butter with the chocolate in a pot.

2



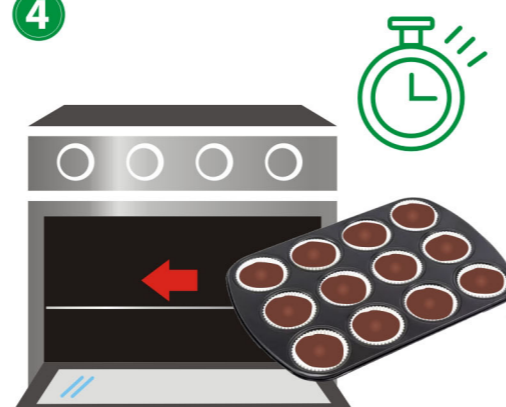
Add the wheat flour, sugar, eggs and baking powder and mix everything with a whisk.

3



Grease the muffin cups with butter, fill them to $\frac{2}{3}$ of their height with the mixture.

4



Bake for 20 minutes at 180°C.

5



After taking them out of the oven, fill each muffin with the peach puree using a filling injector.

6



Sprinkle the muffins with icing sugar.

Nutrition info:

100 g
372 kcal

1 serving
206 kcal

Consume the prepared muffins within 24 hours. Store the opened PURENA packet in the refrigerator for 7 days.