

MEXICAN MOLE

MUFFINS

Preparation time: 15 minutes

Baking time: 20 minutes

Use: 12-hole muffin tin, 24 paper muffin cases

Makes: 12 muffins

100g (3½ oz) milk chocolate, preferably 34% cocoa solids

10g (½ oz) or more fresh red chillies (thumb- or finger-length chillies are likely to be medium hot)

200g (7oz) plain flour

25g (1oz) good-quality cocoa powder

1 teaspoon baking powder

½ teaspoon salt

110g (4oz) caster sugar

2 medium eggs

100ml (3½ fl oz) sunflower oil

225g (8fl oz) milk

1 teaspoon vanilla extract

Preheat the oven to 200°C/400°F/gas mark 6. Line a 12-hole muffin tin with double muffin cases.

Coarsely grate the milk chocolate. Finely dice the red chillies, discarding the seeds and membrane, being careful not to touch the flesh of the chillies. It is best to use rubber gloves.

Sift the flour, cocoa, baking powder and salt into a bowl, and stir in the sugar, grated chocolate and diced chilli. Make a well in the centre.

In another bowl, beat the eggs and sunflower oil until foamy, then gradually beat in the milk and vanilla extract. Pour the dry ingredients into the well and stir until just combined. Don't be tempted to overmix, otherwise they will not have the rough texture of a traditional muffin.

Spoon the mixture into the paper cases, filling each three-quarters full. Bake for approximately 20 minutes, until the muffins are well-risen and springy.

Let the muffins cool in the tin for a few minutes and serve them warm, or turn them on to a wire rack to cool completely.

HINT: If you do touch the flesh of the chillies with your bare hands be extra careful not to touch your eyes.



kai collective

Supporting Kindred Family Services. [Click here](#)



Team Commitment

RayWhite.

Two Dedicated Salespersons Every Listing

Thinking of Selling ?

Your Written Property Appraisal will include:



- FREE GIFT CARD (TSC's)
- Written value range of your home
- Explanation as to how we determine the value range
- Explanation of our introductory commission
- Personalised in-depth details of sales relevant specific to YOUR home and YOUR area
- Explanation of what methods of sale are open to you
- Explanation of what marketing options are open to you
- Explanation of what improvements to your property would achieve the best outcome
- Evaluation of current market conditions and outlook

All professionally bound plus an electronic copy for your Broker, Banker or Financial Advisor



Team Commitment Loyalty & Gift Card

\$1,000 as a personal thank you from us.


It's on the house!



From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

Sharing here with you is a growing database of +1000 recipes. Free.

Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.

Until then, please enjoy & feel free to share this evolving and growing recipe database. 

Email: jas.sergeant@raywhite.com Phone: 021 184 2626