



## Kids Muffins in festive Wafer cups

serves 30

### PREPARATION

Place the 30 waffle cups on a baking tray lined with baking paper.

Preheat the oven to 180°C (top/bottom heat).

Cream the softened butter or margarine together with the sugar and eggs (add one at a time and beat for one minute).

Mix the baking powder with the flour and add to the mixture. Add a pinch of salt.

Fold 2-3 tbsp milk into the mixture until the dough falls from the spoon with difficulty tearing.

Divide the batter evenly between the 32 waffle cups using a teaspoon and then place in the oven. The cups should not be filled to the brim so that the batter does not overflow.

The muffins in the waffle cups must bake in the oven for approx. 25 min.

At the end of the baking time, remove the golden muffins from the oven and let them cool on a cooling rack.

Finally, melt the three different chocolate coatings and dip or brush the muffins in them. Decorate with coloured pearls, sprinkles and other decorations as you like.

### INGREDIENTS

160 g soft butter or margarine  
100 g sugar  
3 medium eggs  
1 pinch of salt  
200 g wheat flour  
1 tsp baking powder  
2-3 tbsp milk  
50 g milk chocolate coating  
50 g dark chocolate coating  
50 g white chocolate coating  
30 chocolate lined wafer cups