



Kids Muffins in festive Wafer cups

serves 30

PREPARATION

Place the 30 wafer 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 wafer 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 wafer 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