



## Consejo del chef

Check with a toothpick that the muffins are baked, remove them from the oven, and cool over a rack.

## Raciones para 8

3 Medium eggs

**200 gr** Sugar

**150 ml** Milk

**300 gr** Flour

3 Teaspoons of baking powder

3 Tablespoons of cocoa

An orange zest

- 1 Sift the flour with the baking powder and the orange zest. Save.
- 2 Sift the flour with the baking powder and the orange zest. Save. Crack the eggs in a bowl with the sugar and beat with a whisk (better with an electric beater) until the mixture double its size and has a pale colour.
- 3 Choose a low speed for the electric whisk and add the milk.
- 4 Add the flour and baking powder with zest mix. Use a silicone spatula to combine.
- 5 Divide the dough in two different bowls and add cocoa to one of them.
- 6 Pour this mixture into the muffins molds, fill just 2/3 with the cocoa dough or the white one (depending on the drawing colour we want to use later). Put the other dough in a pastry bag or a squeeze bottle and begin to draw over the dough we already have in the molds. Once the drawings are done, bake the muffins.
- 7 Place the muffins in a steamer, could be mesh kitchen sieve, into a pot over medium heat that will create steam.

# Chef's Notes

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<https://cookinglovers.teka.com/en/receta/muffins-de-calavera-para-halloween/>

