



# Triple Chocolate Muffins Inspired by the Olympic Village

Course: **Muffins**

Servings	Prep time	Cooking time	Total time
5 servings	15 minutes	19 minutes	25 minutes

## Ingredients

### For the Muffins:

60 g (1/4 cup) granulated sugar

60 g (1/4 cup) brown sugar

1 large egg

55 g (1/4 cup) neutral oil (like vegetable or canola)

1 tsp coffee powder

1 tsp vanilla extract

1/4 tsp salt

1/2 tsp baking soda

130 g (1 cup) all-purpose flour

35 g (1/3 cup) baking cocoa

150 ml (1/2 cup) milk, warmed

Handful of dark chocolate chunks

### For the Ganache:

28 g (1/4 cup) dark chocolate, chopped

60 ml (1/4 cup) heavy cream

## Directions

- 1 Preheat the Oven:** Start by preheating your oven to 220°C (428°F). Line a muffin tin with five muffin liners.
- 2 Mix the Muffin Batter:** In a medium bowl, whisk together the granulated sugar, brown sugar, egg, and neutral oil until the mixture is smooth. Next, sift in the dry ingredients—coffee powder, vanilla extract,

salt, baking soda, flour, and baking cocoa. Pour in the warmed milk and mix until everything is well combined.

- 3 Fill the Muffin Liners:** Divide the batter evenly among the five muffin liners. Top each muffin with a handful of dark chocolate chunks.
- 4 Bake:** Place the muffins in the preheated oven and bake at 220°C (428°F) for 7 minutes. Then, reduce the temperature to 175°C (350°F) and bake for an additional 10-12 minutes, or until a toothpick inserted into the center comes out clean.
- 5 Make the Ganache:** While the muffins are cooling, prepare the chocolate ganache. Chop the dark chocolate and place it in a heatproof bowl. Warm up the heavy cream and pour it over the chocolate. Let it sit for 1-2 minutes, then stir until the ganache is smooth. Transfer the ganache to a piping bag or ziplock bag.
- 6 Fill the Muffins:** Once the muffins have cooled slightly, use a paring knife to remove the center of each muffin. Pipe the ganache into the center of each muffin.
- 7 Set the Ganache:** Allow the muffins to cool in the fridge for about 30 minutes so the ganache can set. Serve and enjoy your decadent triple chocolate muffins!