

Mascarpone Stuffed Choco-Muffins

INGREDIENTS

- 1 cup flour
- 1/4 cup unsweetened cocoa powder
- 1/2 cup sugar, granulated
- 2 eggs
- 3 Oz plain (or vanilla) Greek yogurt
- 1/4 cup vegetable oil
- 1 tsp vanilla extract
- 1 tsp baking powder
- Pinch of salt
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- For filling:
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- 8 Oz tub mascarpone cheese
- 1/3 cup powdered sugar

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DIRECTIONS (CONT.)

- You should have a batter that is not runny but not too stiff either.
- Place a couple of spoons of batter into muffin cups.
- Add a heaping teaspoon of mascarpone filling in the center.
- Cover each evenly with remaining batter.
- Optional: decorate with pearl sugar.
- Bake in hot oven for about 20-25 minutes or until cake tester inserted in side (not center) of muffin comes out clean.
- Serve warm.
- Makes 6 muffins.

Choco-Muffins continued...

NONNA'S TIPS

- Make sure your batter is stiff enough to "hold" the mascarpone filling. You should have a thick cake batter consistency. If your mix is not, adjust by adding a bit more flour if too wet or a little milk if too thick.
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- I like to decorate muffins with pearl sugar like they do in Italy. I find it on Amazon. Of course, that step is totally optional.
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- Don't worry if some of the filling will bubble out. You'll end up with left over filling that you can use after the muffins come out of the oven to refill any empty space.