

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

DIRECTIONS

- Preheat oven to 360F.
- Line a 6 cup muffin pan with cupcake liners. Set aside.
- Mix powdered sugar into the mascarpone with a fork until fully incorporated. Set aside.
- Sift together the flour, cocoa powder, baking powder and salt. Set aside.
- Place the two eggs and the granulated sugar into a large bowl.
- Blend well with electric mixer until foamy.
- Add the yogurt and oil and continue to blend.
- Reduce speed to low and carefully add the flour mixture to liquids.
- Once the solids are fully incorporated, stop blending.

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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 pearled 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 imuffins come out of the oven to refill any empty space.