



CHOCOLATE CHILLI MUFFINS WITH ORANGE SAUCE

<i>Ingredients</i>	<i>Equipment</i>
200 Grams Dark Chocolate/ McWilliams No Dairy Chocolate	Chopping Boards
200 Grams Nuttulex	Knives
2 Chillies	Small & Medium Saucepan
4 Eggs/ No Egg Replacer	Medium Mixing Bowl
$\frac{3}{4}$ Cup Caster Sugar	Spoon & Cup Measures
3 Tablespoons Oatmeal/ Quinoa	Juicer
$\frac{1}{2}$ Cup Plain Flour/ Gluten Free	12 Patty Pans and Tray
Juice of $\frac{1}{2}$ Orange	
Orange Sauce	
Juice the other $\frac{1}{2}$ of the orange	
$\frac{1}{2}$ Cup Caster Sugar	

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Cut chilli finely
4. Break the chocolate into smaller pieces
5. Melt the chocolate, butter and chilli in a glass or metal bowl over a saucepan of barely simmering water. The bowl must not touch the water as this will split the mixture. Remove from the heat, stir and leave for a few minutes to cool.

6. Stir in the eggs one by one, then the sugar, followed by the oatmeal, flour and the juice of half the orange.
7. Place the mixture carefully in to the patty pans
8. Cook in a moderate oven for approximately 15-20 minutes or until cooked through.

Orange Sauce

9. Juice the other half of the orange.
10. Place the juice in a small saucepan and add $\frac{1}{2}$ cup of caster sugar. Bring to the boil, stirring until mixture thickens. Pour over the muffins.