

## CHOCOLATE GHOST ( HALLOWEEN MUFFIN)

*The Halloween's ghosts of are one of the cutest, tastiest and simplest recipes to make for a little party between children during the scariest night of the year: Halloween!*



### INGREDIENTS:

#### For the muffins

115 g. of flour  
 60 g. of Emilia bitter cocoa powder  
 100 g. of sugar  
 250 ml of buttermilk  
 65 ml of sunflower oil  
 3 eggs  
 40 g. of Emilia dark chocolate chips  
 40 g. of Emilia white chocolate chips  
 ½ teaspoon of baking powder  
 ½ teaspoon of baking soda  
 1 pinch of cinnamon  
 1 pinch of salt

#### To decorate

500 g. of white sugar paste  
 a knob of black sugar paste  
 1 tablespoon of Emilia dark chocolate chips



Difficoltà  
 MEDIA



Preparazione  
 70 min



Porzioni  
 8

- In a large bowl, mix together the dry ingredients: the sifted flour and unsweetened cocoa together with the baking soda and baking powder, sugar, salt and cinnamon. Combine the drops, mix and set aside. In a second bowl, mix the liquids: add the lightly beaten eggs with the oil and buttermilk.

### TIP

To make these cakes in a short time, you can also use ready-made muffins. For buttermilk see the recipe WHOOPIE WITH COCOA STUFFED WITH WHITE CHOCOLATE.



- 2** Transfer the mixture of dry ingredients into that of liquid and mix well, quickly. Transfer the mixture obtained into 8 medium and 12 small muffin molds. Be careful not to fill them over  $\frac{3}{4}$  of capacity. Bake at 180 degrees for 30 minutes. Remove from the oven and leave to cool.
  
- 3** Meanwhile, roll out the sugar paste and make 8 circles with a diameter of 12 centimeters, or a little more depending on the size of the muffin. Cover the cooled muffins with the circles of sugar paste that will be modeled slightly around the sweet creating some folds, to imitate the sheets of ghosts. With the black sugar paste create small strips that will act as a mouth: to attach them, just slightly moisten the point where you want to attach it with water. Finally, apply two drops of chocolate by way of eyes. Serve immediately.