

## Jaffa muffins with ganache

Ovo su definitivno naajbolji muffini na svijetu!!!! Otkad sam ih prvi puta radila oni su na repertoaru svake moje proslave ili ro?endana :) ovaj posljednji put kad sam ih radila bilo je za ro?endan prijatelji?inog tate :) naru?ila je tortu i muffine pa sam mislila da bi bilo simpa da ih dekoriram isto :) [Recept](#) je moje drage cool kuharice [Renci11](#) i može se prona?i na portalu [Coolinarika](#) a zanimljiv je po tome da se radi sa jaffa keksima. Tata a i prijateljica bili su oduševljeni koli?inom ?okolade u muffinima i torti tako da se pripremite jer kre?e ?okoladna BOMBA :)



These are the best muffins in the world!!!! Since i made these muffins for the first time I am making them on every occasion and every birthday :) the last time I made them they were for my friend's father's birthday :) she orders a cake and muffins so i figured i could match their designs :) the recipe is by my dear friend Renci11 and the interesting thing about them is that you make them with Jaffa cakes. My friend and her dad were amazed by the amount of chocolate in them so beware because here comes a chocolate BOMB :)))



Sastojci :

260 g brašna

55 g kakaa

1,5 žličica praška za pecivo

220 g šećera

80 g nasjeckane čokolade

250 g kiselog vrhnja

60 g rastopljenog maslaca

60 ml mlijeka

2 jaja

20 jaffa keksa

sok 1 naranče

Ganache i ukrašavanje :

200 gr čokolade za kuhanje

60 ml vrhnja za šlag

2 žličice meda

20 jaffa keksa

Ingredients :

260 g flour

55 g cocoa

1,5 teaspoon of baking powder

220 g sugar

80 g chopped chocolate

250 g sour cream

60 g melted butter

60 ml milk

2 eggs

20 jaffa cakes

Juice from one orange

Ganache and decorating :

200 g chocolate

60 ml whipped cream

2 teaspoons honey

20 jaffa cakes



Prepara :

## Just Cake The Cupcake

Life is uncertain, eat dessert first!

<http://www.justcakegirl.com>

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1. Prethodno zagrijati pećnicu na 180 ° C. U kalup za muffinse staviti papirnate kosarice u koje stavite u svaku na dno 1 jaffa keksu – mani je ispalo 20 komada.
2. U veliku zdjelu prosijati zajedno brasno, kakao i prasak za pecivo. Umiješajte šećer i čokoladu nasjeckanu na sitne kockice.
3. Umutiti kiselo vrhnje, rastopljeni maslac, mlijeko, sok od naranče i jaja zajedno. Dodajte u suhe sastojke (brasno, kakao, prasak za pecivo, šećer i čokoladu ) i mijesajte dok se ne sjedini. Nemojte previše mijesati.
4. Napunite 20 kosarica muffina do negdje tri četvrtine. Pecite 20 – 25 minuta. Pustite da se ohlade nekih 5 minuta!
5. U međuvremenu zagrijte vrhnje ( po želji u njega dodajte 2 žlice meda ) do vrenja, pa ga prelijte preko isjeckane čokolade za kuhanje, te tako ostavite 5 minuta da se čokolada istopi. Sve promijesajte, te ostavite 1 – 2 sata da se stisne.
6. Ja sam izrezala malu udubinu u svakoga kao kod [Mini čokoladnih muffina](#) i napunila kremom te na to stavila po jednu jaffa keksu i ukasila do kraja :) ali to je sve po želji i vašoj mašti :)

### Preparationes :

1. Preheat the oven onto 180 degrees. In a muffin mold put the little muffin baskets and on the bottom of the each put a Jaffa cake - i got 20 muffins from this mix.
2. In a big bowl put flour, cocoa and baking powder. Add sugar and chopped chocolate and mix well together.
3. Mix the sour cream, melted butter, milk, orange juice and eggs, than add the dry mixture to it and mix together but not too firm!
4. Fill the baskets and bake for about 20-25 minutes, then let them dry for about 5 minutes!

5. In the meantime heat the whipped cream and add 2 teaspoons of honey until it boils and pour over the chopped chocolate. Let the chocolate melt and stir a little bit then let it cold in the fridge for 1-2 hours!

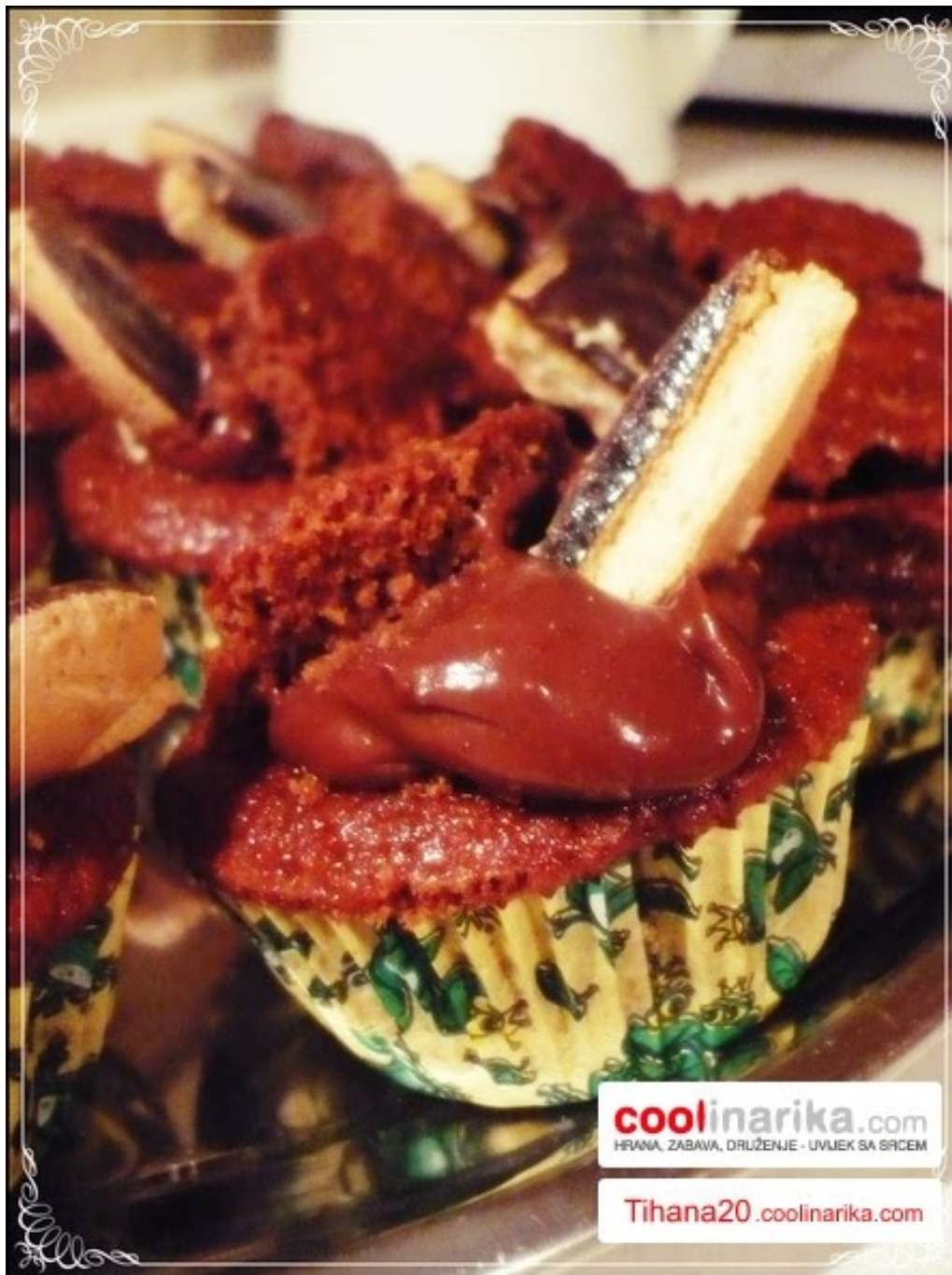
6. For the decoration I cut a little hole in them just like i did in the [Mini chocolate muffins](#) and add the ganache, and at the end I put a jaffa cake on the top and decorate with a little bit of ganache. The decoration is all by your choice and imagination!





Little army :)





Slika sa mog profila na Coolki - a pic from my Cool profil

Ovdje je još jedan na?in kako se može dekorirati - pola jaffa kekse jednostavno staviti u ganache :)

Here is another way to decorate it! Just put a half of Jaffa in the ganache :)



And what hides there behind the Jaffa muffin? Stay tuned :) Što se krije iza jaffa muffina? Pratite me :)

Još se pronalazim u Massimovim pjesmama - takvo je vrijeme valjda :)

I'm still finding myself in songs by Massimo :) so listen to the song "Bad wine"

How do you like the muffins? Do you like the chocolate and orange combination?

Kako vam se sviđaju muffini? Volite kombinaciju naranče i čokolade?

Bon appetit,

Tihana :)