



CHOCOLATE MUFFIN

Crafted by our award winning
Pastry Team at Waldorf Astoria Orlando



WALDORF ASTORIA®
ORLANDO

INGREDIENTS

2 each

Whole Eggs

220 grams

Granulated Sugar

110 grams

President Butter (melted)

190 grams

Whole milk

190 grams

Crème Fraîche

1 teaspoon

Vanilla Extract

360 grams

All-purpose Flour

2 grams

Baking Soda

8 grams

Baking Powder

Pinch

Iodized Salt

200 grams + extra

Mini Chocolate Chips

METHOD OF PREPARATION

1. In mixer with whip attachment, combine granulated sugar until ribbon stage (should be light and fluffy).
2. Stream in melted butter.
3. Combine milk, crème fraîche, and vanilla extract.
4. Combine all dry ingredients.
5. Alternate adding in the dry and wet ingredients in three stages, scraping the sides and bottom of the bowl after each addition to ensure a smooth mixture.
6. Mix in your favorite mini chocolate chips.
7. Scoop into muffin pan/paper cup and sprinkle chocolate chips on top.
8. Bake at 350°F for 20-25 minutes or until completely baked.