



Try one of these decadent chocolate dessert recipes using Master Martini Ganache & Bake Stable Fillings.



## Nut & Chocolate Chip Brownies

### Ingredients:

150g Master Martini Choc Bake Stable Filling	65g self-raising flour
120ml of sunflower oil	60ml cocoa powder
215g sugar	75g walnuts or pecans, chopped
2 eggs	60ml milk chocolate chips
5ml of vanilla essence	Master Martini Choc Ganache



### Directions

Preheat the oven to 180C and grease a 19cm shallow square cake tin. Beat the oil, sugar, eggs, and vanilla essence together in a large bowl. Stir in Master Martini Choc Bake Stable Filling and then beat until well mixed and a smooth consistency. Sift the flour and cocoa powder into the bowl and fold in thoroughly. Stir in the chopped nuts and chocolate chips, tip into the prepared tin and spread evenly. Bake for 30-35 minutes. Allow to cool and cover with Master Martini Choc Ganache. Cut into squares.

## Chocolate Cupcakes

### Ingredients:

60g Master Martini Choc Bake Stable Filling	150g of self-raising flour
125g of caster sugar	2 tablespoons chocolate chips or chopped plain chocolate
60g unsalted butter, at room temperature	Master Martini Choc or White Choc Ganache
½ tsp of vanilla essence	
1 large egg, beaten	



### Directions

Preheat oven to 180C and prepare a 12 hole muffin tin, lined with paper cases. Put the butter into a bowl and add the sugar and vanilla. Using a wooden spoon beat the mixture until light and fluffy, then gradually beat in the egg. Stir in the some of the Master Martini Choc Bake Stable Filling alternating with the flour. Stir in the chocolate chips or chocolate pieces. Spoon into the paper cases until approximately two-thirds full.

Bake in the oven for 15-18 minutes. They are done when they spring back when pressed in the centre. Makes 12 cupcakes.

Let them cool on a wire rack and decorate with Master Martini Choc or White Choc Ganache.



Try one of these decadent chocolate dessert recipes using Master Martini Ganache & Bake Stable Fillings



## Classic Chocolate Cake



175g unsalted butter, at room temperature  
3 large eggs  
150g self-raising flour  
175g castor sugar

### Ingredients:

30g of cocoa powder  
1 tspn of vanilla essence  
2 tablespoons of milk  
Master Martini Choc or White Choc Ganache

### Directions

Put all the butter into a good-sized mixing bowl and using a wooden spoon or an electric mixer, beat until creamy. Add all the sugar, beating all the time until the mixture is very light and fluffy. Break the eggs into another bowl, add the vanilla essence and beat together with a fork until this mixture is light and frothy. Pour this mixture a bit at a time into the bowl containing the butter and sugar mixture. Mix carefully and beat thoroughly.

Sift the flour and cocoa powder over the butter, sugar and egg mixture. Add the milk. Then using gentle folding movements with a large spoon, mix the flour and cocoa mixture together into the rest of the mixture, so that they are completely blended.

With the above recipe, you have enough for two sandwich tins of 20 cms diameter. Divide the mixture between the two tins and place in the pre heated oven for 15 to 20 mins. Turn out onto a wire rack and let the cake cool completely. Finish with Master Martini Choc or White Choc Ganache on both cakes.



## Triple Chocolate Brownies

### Ingredients:

250g softened butter  
375g caster sugar  
1 teaspoon vanilla essence  
4 eggs, lightly beaten  
220g flour

½ teaspoon baking powder  
185g Master Martini White Choc ganache  
Master Martini Choc Bake Stable Filling  
Extra Master Martini White Chocolate Ganache to decorate

### Directions

Preheat oven to 180C and grease a 23cm square cake tin. Put butter, sugar, and vanilla essence in a bowl and beat until light and fluffy. Gradually beat in the eggs. Sift flour and baking powder into the mixture and add Master Martini White Choc Ganache. Mix well. Spread half the mixture over the base of the cake tin. Top with Master Martini Choc Bake Stable Filling and then add the remainder of the mixture over the top of that. Bake for 40 minutes until firm. Allow to cool and cut into squares. Makes 24. To smarten these luscious brownies, top with Master Martini White Choc Ganache.



Try one of these decadent chocolate dessert recipes using Master Martini Ganache & Bake Stable Fillings



## Double Chocolate Muffins

### Ingredients:

125g Master Martini Choc Bake Stable Filling	225ml of milk
50g of cocoa powder	60ml sunflower oil
225g self-raising flour	5ml vanilla essence
5ml baking powder	1 large egg
125g of plain chocolate drops	Master Martini Choc or White Choc Ganache
50g dark brown soft sugar	



### Directions

Preheat oven to 220C. Prepare a 12 large holed tin, lined with paper cases. Beat together all ingredients (apart from ganache), beating thoroughly together. Spoon the mixture into the 12 paper cases. Bake in the preheated oven for 15-20 mins until well risen and firm to the touch. Allow to cool and decorate with Master Martini Choc or White Choc Ganache.

## Chocolate Blueberry Muffins

### Ingredients:

115g oil	2 teaspoons of vanilla essence
90g Master Martini Choc Bake Stable Filling	285g of plain flour
200g of granulated sugar	1 teaspoon of bicarbonate of soda
1 large egg, lightly beaten	300g Trisco Blueberry Bliss filling
250ml of buttermilk	

### Directions

Preheat the oven to 190C. Blend sugar, egg, buttermilk, vanilla essence, oil and Master Martini Choc Bake Stable Filling. Then fold in the flour and bicarbonate of soda, though do not over blend. Fold in the Trisco Blueberry Bliss filling.

Spoon the dough into the 12 muffin paper cups or tin. Bake for 25-30 mins until a skewer comes out cleanly from the middle. Allow to cool on a wire rack and spread with Master Martini Choc Ganache. Sprinkle extra chocolate pieces on top if desired.