



PRIESTLEY'S RECIPES -

Loaded Cinnamon Doughnut Muffins

Ingredients

- Priestley's Gourmet Delights Cinnamon Doughnut Muffins
- Fresh Strawberries
- Caramel Sauce (or Priestley's Gourmet Delights Salted Caramel Dessert Sauce)
- Chocolate Ganache (or Priestley's Gourmet Delights Chocolate Fudge Dessert Sauce)
- Strawberry Jam (or Priestley's Gourmet Delights Raspberry Coulis)
- Pistachio's

Method

1. Place the requirement Cinnamon Doughnut Muffins on a serving plate.
2. Fill a piping bag with your chosen filling - chocolate ganache, strawberry jam or caramel sauce.
3. Insert the nozzle into the centre of the muffin through the crispy top.
4. Gently squeeze the bag as you fill the muffin, then slowly withdraw the nozzle while continuing to squeeze. Stop once the filling is fully inside.
4. Finish with addition toppings, such as pistachios or fresh strawberries.

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