



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Orange



3 oz | 6 oz
Semisweet
Chocolate Chips
Contains: Soy



82 g | 164 g
Tempura
Batter Mix
Contains: Eggs,
Milk, Wheat



2 TBSP | 4 TBSP
Brown Sugar



1 | 1
Coconut Milk
Contains: Tree Nuts



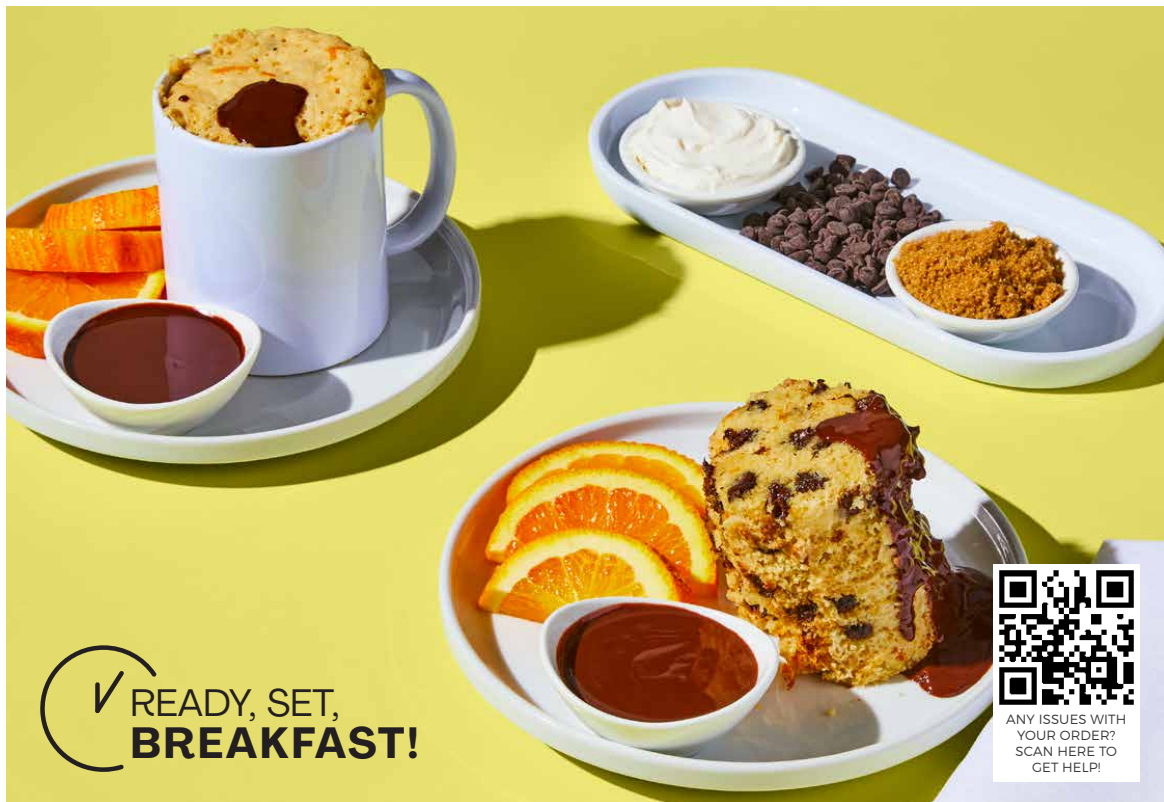
2 TBSP | 4 TBSP
Crème Fraîche
Contains: Milk



½ TBSP | 1 TBSP
Baking Powder

BROWN SUGAR CHOCOLATE CHIP MUG MUFFINS

with Orange Slices & Chocolate Ganache



✓ **READY, SET,
BREAKFAST!**



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 15 MIN | CALORIES: 560



BUST OUT

- Zester
- Medium bowl
- Whisk
- Large bowl
- Kosher salt
- Nonstick cooking spray

BEST OF THE ZEST

We like using a microplane for zesting because it's the best tool for the job. If you don't have one, use a peeler to remove the surface layer, then mince it.

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BROWN SUGAR CHOCOLATE CHIP MUG MUFFINS

with Orange Slices & Chocolate Ganache

INSTRUCTIONS

- **Wash and dry produce.**
- Zest and halve **orange**; slice crosswise into ½-inch-thick half-moons. Thoroughly shake **coconut milk** in container before opening.
- Place ¼ **cup coconut milk** (½ **cup for 4 servings**) in a medium microwave-safe bowl (**be sure to measure—we sent more!**). Microwave until bubbling, 40-60 seconds. Immediately add **half the chocolate chips** and let stand until chocolate has slightly melted, 2-3 minutes.
- Gently whisk **chocolate ganache** until smooth and shiny, 30-60 seconds more. Wash and dry whisk.
- In a large bowl, whisk together **crème fraîche** and ¼ **cup water** (½ **cup for 4 servings**) until mostly smooth.
- Add **tempura batter mix, baking powder, brown sugar, remaining chocolate chips, ¼ tsp orange zest, and ¼ tsp salt** (½ **tsp orange zest and ½ tsp salt for 4 servings**) to bowl; whisk until thoroughly combined, 1-2 minutes.
- Coat two microwave-safe mugs (**four mugs for 4 servings**) with **nonstick cooking spray**. Evenly divide **batter** between mugs. **TIP: The batter will be sticky, so use a rubber spatula to transfer to mugs.**
- Microwave until **mug muffins** are springy to the touch and a toothpick inserted into the center comes out clean, 2 minutes. **TIP: If needed, continue to microwave in 30-second intervals until muffins are done.**
- Let **mug muffins** cool for 1 minute. Serve straight from the mugs with **orange slices and ganache** for dipping on the side. **TIP: Not serving them right away? Use a butter knife to loosen muffins from mugs and transfer to a plate or container.**