



CHOCOLATE MUFFINS (GLUTEN FREE)

INGREDIENTS

Group 1

Ingredient	KG
Butter (Softened)	0.125
Cocoa Powder	0.050
Chocolate Chips	0.050
Sugar	0.175
Eggs	0.250
<u>CANOLA OIL</u>	0.079
<u>GLUTEN FREE BAKING MIX</u>	0.325
Total Weight:	1.054

METHOD

1. Cream together butter and sugar until light and fluffy.
2. Beat in eggs one at a time, mixing well after each addition.
3. Slowly add the canola oil and mix in.
4. Sift Bakels Gluten-Free Baking Mix and cocoa powder together, then add to the butter mixture.
5. Mix until combined.
6. Add the chocolate chips and blend in.
7. Spoon into a greased muffin tin lined with cupcake liners.
8. Bake at 180°C for approximately 20 minutes.
9. Leave in the tin for 10 minutes before turning out onto the cooling rack.



DISPLAY CONDITIONS

Ambient



CATEGORY

Cakes & Muffins, Gluten Free



OCCASION

Afternoon Tea



FINISHED PRODUCT

Cake, Cupcake, Muffin, Sweet
Good