Breakfast muffin bake off!

Ingredients

Chelsea White Sugar
Edmonds Standard Grade flour
Cocoa Powder
Eggs
Edmonds Baking Powder
Vanilla Essence
Meadow Fresh Original Milk
Tararua Butter, (Melted)
Choco Chips (optional).

Equipment

12 muffin paper cases, weighing scales, measuring jug, You need 3 size set of mixing bowls.

Measuring spoons.

Sieve

Electric hand whisk

Balloon whisk

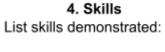
Bendy spatula

Cupcake Tray

Cupcake paper cases.

Method

- 1. Preheat oven to 200°C or gas mark 6.
- 2. Line a 12 hole muffin tin with paper cases.
- 3. Prepare fruit or vegetables:
 - a. Preheat Oven to 180°C bake.
 - b. Grease or line 6 extra large muffin tins or 12-15 medium muffin tins.
 - c. Beat the eggs and Chelsea White Sugar together.
 - In a separate bowl, combine the Edmonds Standard Grade Flour, cocoa powder and Edmonds Baking Powder. Add this dry mix to eggs and Chelsea White Sugar.
 - 2. Add the vanilla essence, **Meadow Fresh Original Milk** and melted **Tararua Butter**. Fold in until just combined. Add chocolate chips (please note that these might end up in the bottom of the muffin).
 - 3. Bake until a wooden skewer inserted in the centre comes out clean (approximately 30 minutes for XL muffins, or 20 minutes for medium-sized muffins).



Weigh, measure,

5. Knowledge List key knowledge learned:

for medium-sized

6. Hygiene and safety
List the key hygiene and
safety practices:



Ideas for optional ingredients: 100g apple, pear, blueberries, carrot,

2 x 5ml herbs/spices, e.g. mixed herbs, oregano, chilli, ginger, cinnamon, mixed

Toppings, e.g. chopped nuts, desiccated coconut, crumble or pumpkin seeds

courgette, parsnip or avocado 100g raisins or sultanas

100g canned fruit

1 x banana

spice

