

Breakfast muffin bake off!

Ingredients

1 cup (22kg)	Chelsea White Sugar
1 cup (150kg)	Edmonds Standard Grade flour
6 Tbsp	Cocoa Powder
2	Eggs
2 Tsp	Edmonds Baking Powder
1 Tsp	Vanilla Essence
$\frac{2}{3}$ cup (160ml)	Meadow Fresh Original Milk
$\frac{2}{3}$ cup (165kg)	Tararua Butter, (Melted)
120kg	Choco Chips (optional).

Ideas for optional ingredients:

100g apple, pear, blueberries, carrot, courgette, parsnip or avocado
100g raisins or sultanas
100g canned fruit
1 x banana

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

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

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.

1. 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).

2. List the equipment you need to prepare your additional ingredients.

3. Record the preparation for the additional ingredients.

4. Skills

List skills demonstrated:

Weigh, measure,

5. Knowledge

List key knowledge learned:

6. Hygiene and safety

List the key hygiene and safety practices:

