



CHOCOLATE MUFFINS

<i>Ingredients</i>	<i>Equipment</i>
¾ Cup Cocoa Powder *	Spoon & Cup Measures
1 Teaspoon Baking Powder	Wooden Spoon
100 Grams Butter/Nuttelex	Sifter
½ Cup Hot Water	Large Mixing Bowl
1 Tablespoon Vanilla Extract	Saucepan
1 ¾ Cups Sugar	2 Spoons
2 Eggs/No egg replacer	Patty Pan Tray
1 1/3 Cup Plain Flour/Gluten Free	Patty Pans
½ Cup Chocolate Chips/Sweet William Brand*	

***See 'Products used in Kitchen Classroom', on CPS Website.**

Products omitted as required.

What to do

- 1. Get out all required equipment**
- 2. Weigh and measure ingredients**
- 3. Sift cocoa powder and baking powder into the large mixing bowl.**
- 4. Add the hot water and mix well with the wooden spoon to combine.**
- 5. Melt the butter in the saucepan and add the vanilla extract, mix well. Add to the cocoa powder, mix well.**
- 6. Add the sugar, mix well.**
- 7. Add the eggs, mix well.**

- 8. Sift the flour into the mixture and mix well until all combined.**
- 9. Gently mix in the chocolate chips.**
- 10. Fill each patty pan until all the mixture is used.**
- 11. Bake in a moderate oven until cooked, approximately 15-20 minutes.**