

CHOCOLATE MUFFINS FILLED WITH STRAWBERRY JAM

<i>Ingredients</i>	<i>Equipment</i>
1 ½ Cups Plain Flour/ Gluten Free*	Large Mixing Bowl
1 Cup Sugar	Sifter
¼ Cup Cocoa Powder	Cup Measures
1 Teaspoon Baking Powder	Spoon Measures
½ Teaspoon Salt	Whisk
1 Teaspoon Vinegar	Patty Pans
1 Teaspoon Vanilla Extract	Patty Pan Tray
½ Cup Oil	
1 Cup Water	
Strawberry Jam	

*Please refer to the [CPS website](#) for alternative ingredients

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Sift flour, cocoa powder, baking powder and salt into the large mixing bowl.
4. Add the sugar, vinegar, vanilla extract, oil and water, whisk until well combined.
5. Place a patty pans in the patty pan tray.
6. Half fill each patty pan with the mixture. Add a teaspoon of jam, then top with more mixture.
7. Place in a 180° preheated fan forced oven. Cook for 15 – 20 minutes or until cooked.
8. Allow to cool before serving.