

Chokis® Mini Muffins

Ingredients

- 10 ½ oz Chokis®
- 2 ½ oz All-purpose Flour
- 1 Tablespoon Baking Powder
- 10 ½ oz Sugar
- 2 ¾ oz Butter
- 1 teaspoon Salt
- 3 Egg
- ½ cup Milk
- 1 Tablespoon Vanilla extract
- 2 ½ oz Vegetable oil

How to make it

1. Preheat the oven to 350 °F.
2. Grease muffins tins or use appropriate paper liners.
3. Sift together the flour and baking powder.
4. Cream the sugar, butter, salt in an electric mixer on medium speed with the paddle, scraping down the bowl periodically, until the mixture is smooth and light in color, about 5 minutes.
5. Whisk together the eggs, milk, vanilla and oil. Add to the butter-sugar mixture in two or three additions, mixing until fully incorporated after each addition and scraping down the bowl as needed.
6. Add the sifted dry ingredients, chopped Chokis® and mix on low speed until evenly moistened.
7. Pour batter into each prepared muffin cup, filling them three-quarters full. Gently tap the filled tins to release any air bubbles.
8. Bake at 350 °F until a toothpick inserted near the center of a muffin comes out clean, about 30 minutes.



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

-

Made with



Chokis®

9. Cool the muffins in the tins for a few minutes, then unmold and transfer them to wire racks to cool completely.