



# PUMPKIN PIE CHOCOLATE MUFFINS WITH MACERATED STRAWBERRIES AND CHANTILLY CREAM

**Season:** Spring  
**From the garden:** Pumpkin, eggs  
**Type:** Snack, dessert  
**Difficulty:** easy  
**Country of origin:** USA  
**Serves:** 30 mini muffins  
**Source:** lifestyle block magazine

## Equipment

- \*2 x mixing bowl
- \*whisk
- \*measuring cup
- \*measuring spoon
- \*spatula
- \*mini muffin tray
- \*pastry brush

## Ingredients

- \*1 1/2 cup cooked, mashed pumpkin
- \*1/2 cup vegetable oil
- \*3 eggs
- \*3/4 cup cup yogurt or sour cream
- \*3/4 cup sugar
- \*1 cup plain flour
- \*1 tbsp coconut flour
- \*1/2 cup cocoa powder
- \*1 tsp mixed spice
- \*1 tsp powdered ginger
- \*1 tsp cinnamon
- \*1 tsp of baking powder
- \*1/2 tsp of baking soda
- \*1/2 cup little chocolate melts
- \*oil for greasing

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**\*500 ml cream**

**\*1 tsp vanilla extract**

**\*2 tbsp icing sugar**

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**\*big punnet of strawberries**

**\*2 tbsp icing sugar**

## **Method**

- 1. preheat the oven to 180 degrees.**
- 2. brush muffin tray with oil**
- 3. mix the first 4 “wet” ingredients together in a bowl using a whisk**
- 4. in another bowl mix the rest of the ingredients together**
- 5. add the dry mix to the wet mix and combine**
- 6. spoon mixture into the muffin trays**
- 7. put in the oven and bake for 10-12 min.**
- 8. let them cool a bit and dust with icing sugar (optional).**
- 9. wash and slice the strawberries**
- 10. mix the strawberries in a bowl with the sugar and let them sit for up to 30 min.**
- 11. add the cream, vanilla extract and sugar into a mixing bowl and beat with a hand mixer until soft peaks have formed. Don't overmix**

**Notes: *These muffins are based on an american favorite, pumpkin pie.” Macerated” means to “soften”. The sugar will draw liquid out of the strawberries and that softens them.***

**Skills: *Measuring, cutting, using a hand mixer***