



PUMPKIN AND CHOCOLATE MINI MUFFINS

Season:	Winter
From the garden:	Pumpkin, eggs
Type:	Snack, dessert
Difficulty:	easy
Country of origin:	USA
Serves:	30 mini muffins
Source:	Andrea Habacht, GTT kitchen specialist, Oropi school

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 milk + 1 tbsp white vinegar
- *3/4 cup sugar
- *1 cup self raising flour
- *1 tbsp coconut flour
- *1/2 cup cocoa powder
- *1 tsp mixed spice
- *1 tsp cinnamon
- *1/2 tsp of baking soda
- *pinch of salt
- *oil spray

Method

- 1.preheat the oven to 180 degrees.

- 2. spray muffin tray with oil spray**
- 3. mix the 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 gently, don't overmix**
- 6. spoon mixture into the muffin trays**
- 7. put in the oven and bake for 10-12 min.**
- 8. after removing from the tins, let them cool a bit and dust with icing sugar (optional).**

Notes: *These muffins are based on an American favorite, pumpkin pie.*

Skills: *Measuring, cutting, mixing*