



FEIJOA AND CHOCOLATE MINI MUFFINS

Season:	Autumn
From the garden:	Feijoas, eggs
Type:	Baking
Difficulty:	Easy
Country of origin:	
Serves:	30 mini muffins
Source:	Andrea Habacht, GTT kitchen specialist, Oropi school

Equipment

- *chopping board and knife
- *tea spoon
- *bowls and mixing spoon
- *measuring cups and spoons
- *whisk
- *spatula
- *mini muffin tins
- *pastry brush

Ingredients

- *6 large feijoas
- *1 cup sugar
- *2 eggs
- * $\frac{1}{2}$ cup vegetable oil
- *1 cup milk + 1 tbsp white vinegar
- *2 tsp baking powder
- * $\frac{1}{2}$ tsp baking soda
- * $\frac{1}{2}$ cup cocoa powder
- *2 cup plain flour

Method :

- 1.preheat oven to 200 degrees

- 2.cut the feijoas in half and using a teaspoon, scoop the flesh out**
- 3.chop the feijoa flesh into small pieces and sprinkle with a little bit of sugar, put aside to macerate**
- 4.add the vinegar to the milk, mix and let it sit for a few minutes**
- 5.add eggs, milk and oil into a bowl and whisk**
- 6.measure all the dry ingredients into another bowl and mix**
- 7.add the wet ingredients into the bowl with the dry ingredients**
- 8.add feijoas into the bowl**
- 9.mix until just combined**
- 10.using 2 teaspoons, fill the oiled muffin tins with the batter**
- 11.bake for around 10-12 minutes until firm to the touch**
- 12.dust with icing sugar**

Notes: The feijoa can be replaced with other fruit, like apple or pear.

Skills: measuring, *mixing, cutting, scooping*