



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 cups self raising flour
- * $\frac{1}{2}$ tsp baking soda
- * $\frac{1}{2}$ cup cocoa powder

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*