



PUMPKIN PIE CHOCOLATE MUFFINS WITH MACERATED STRAWBERRIES AND CHANTILLY CREAM

Season: winter (or all year, if using frozen pumpkin)
From the garden: pumpkin, eggs, strawberries
Type: snack, dessert
Difficulty: easy
Country of origin: USA
Serves: 12 mini muffins
Source: lifestyle block magazine

Equipment

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

Ingredients

- * $\frac{1}{2}$ cup cooked, mashed pumpkin
- *3 tbsp vegetable oil
- *1 egg
- * $\frac{1}{4}$ cup yogurt
- * $\frac{1}{3}$ cup sugar
- * $\frac{1}{3}$ cup plain flour
- *3 tbsp almond meal
- *3 tbsp cocoa
- * $\frac{1}{2}$ tsp mixed spice
- * $\frac{1}{2}$ tsp powdered ginger
- * $\frac{1}{2}$ tsp cinnamon
- * $\frac{1}{4}$ tsp nutmeg
- * $\frac{1}{2}$ tsp of baking powder
- * $\frac{1}{4}$ tsp of baking soda
- * $\frac{1}{3}$ cup little chocolate melts

***non-stick oil spray**

***500 ml cream (for the whole class)**

***1 tsp vanilla extract**

***2 tbsp icing sugar**

***big punnet of strawberries**

***2 tbsp icing sugar**

Method

- 1. Preheat oven to 180 degrees.**
- 2. spray muffin tray with oil spray**
- 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. pour into the muffin tray. you might need more than one tray**
- 7. put in the oven and bake for 15 min.**
- 8. let them cool a bit and dust with icing sugar (optional).**
- 9. wash and slice the strawberries**
- 10. mix them 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*