



NO EGG CHOCOLATE MUFFINS



No eggs needed for this chocolate delight

INGREDIENTS

- 100% AP Flour
- 69% Chocolate Chips
- 64% Whole Milk
- 57% Water
- 53% Granulated Sugar
- 38% Cocoa Powder
- 32% Vegetable Oil
- 13% GemPro Plus
- 8% Baking Powder
- 3% Vanilla Extract
- 1% Salt

PREP TIME

- Prep | 20 m
- Cook | 20 m
- Ready in | 60 m
- Duration | 2 - 3 days

PROCEDURE

01

Preheat oven to 375°F and line cupcake pan with paper liners.

02

Dry blend the flour, sugar, salt, baking powder, cocoa powder and protein together. Separately, whisk wet ingredients together, then add to dry ingredients. Mix until batter is smooth, then fold in chocolate chips.

03

Scoop batter into lined pan using a 1 oz disher, or until two-thirds full. Bake at 375°F for 20 minutes.

04

Remove muffins from oven and let cool in pan for 20 minutes.