Strawberry Chocolate Chip Muffins

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| Cooling Principle: Muffin Method | Standards: |
| Time: 20-25 minutes |  |
| Temp: 375 OF |  |
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**Ingredients:**

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| **Muffins** | | **Streusel** |
| 130g (250 ml) flour | 1 egg | 10 ml margarine |
| 7 ml baking powder | 75 ml milk | 30 ml sugar |
| 1 ml salt | (75 ml water + 25 ml milk powder) | 25 ml flour |
| 67g (80ml) sugar | 40 ml vegetable oil | 1 ml cinnamon |
|  | 1 ml vanilla |  |
| 43g (60 ml) chocolate chips |  |  |
| 95g (125 ml) diced strawberries |  |  |
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**Method:**

1. Adjust oven racks to center position. (2 & 4 from bottom)
2. Preheat oven to 375oF.
3. Place liners in muffin pans.
4. Place the whole strawberries in a glass custard cup and thaw in the microwave for 30 seconds.
5. Dice the thawed strawberries on a cutting board then place back into the custard cup and set aside.
6. Place large mixing bowl onto the scale and weigh the flour, reset the scale to zero and weigh the sugar into the same bowl. Add the salt and baking power whisk the dry ingredients together.
7. Mix in the chocolate chips. Make a well and set aside until the liquid ingredients are ready.
8. Make milk; place in a medium mixing bowl, add the egg and the oil and blend together well with a fork. Add the diced strawberries and mix together.
9. Pour liquid ingredients into the well in the dry ingredients ALL AT ONCE.
10. Stir until just until the flour mixture is moistened. DO NOT OVERSTIR. Batter should be lumpy.
11. Using a metal tablespoon and rubber spatula, divide the batter equally into the muffin cups. Spoon some batter into each cup, then continue until you have used all of the batter.

**Streusel:**

1. Mix together the flour, sugar, and cinnamon in a small mixing bowl.
2. Mash in the margarine with a fork until the mixture resembles course crumbs.
3. Sprinkle the streusel topping onto the top of each muffin, being sure to cover the top completely.
4. Bake 20-25 minutes or until a toothpick comes out clean.
5. Carefully remove from the pan to a cooling rack.

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| Equipment: | Tray for supply table: |
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