

FEBRUARY 20, 2025

National Muffin Day!



DID YOU KNOW?

REPLACE THE EGGS & OIL WITH
CANNED PUMPKIN PUREE TO
REDUCE THE AMOUNT OF FAT IN
MUFFINS!

**SWIPE FOR A
RECIPE MAKING
THIS SWAP!**

CHOCOLATE MUFFINS

MAKES 24 MUFFINS

INGREDIENTS:

- 2 CUPS ALL-PURPOSE FLOUR
- 3/4 CUP SUGAR
- 1 TEASPOON BAKING POWDER
- 1/2 TEASPOON BAKING SODA
- 1/2 CUP COCOA POWDER
- 1 CAN PUMPKIN PUREE
- 1 CUP WATER
- 1/2 CUP CHOCOLATE CHIPS

EQUIPMENT:

- MUFFIN TIN
- MUFFIN LINERS (OR COOKING SPRAY OR BUTTER)
- LARGE BOWL
- WHISK
- RUBBER SPATULA
- MEASURING SPOONS & CUPS

ALL OF THESE
INGREDIENTS
ARE SHELF-
STABLE!

CHOCOLATE MUFFINS

STEPS:

1. WASH HANDS.

2. LIGHTLY GREASE MUFFIN TIN OR USE LINERS AND PREHEAT OVEN TO 350°F.

3. WHISK DRY INGREDIENTS IN A LARGE BOWL.

4. ADD PUMPKIN & WATER; FOLD UNTIL JUST COMBINED WITH RUBBER SPATULA.

5. WHEN THERE ARE STILL A FEW STREAKS OF DRY INGREDIENTS LEFT, FOLD IN CHOCOLATE CHIPS.

6. DIVIDE BATTER INTO GREASED MUFFIN TIN.

7. BAKE AT 350°F FOR 15-20 MINS, OR UNTIL YOU INSERT A TOOTHPICK AND IT COMES OUT CLEAN.

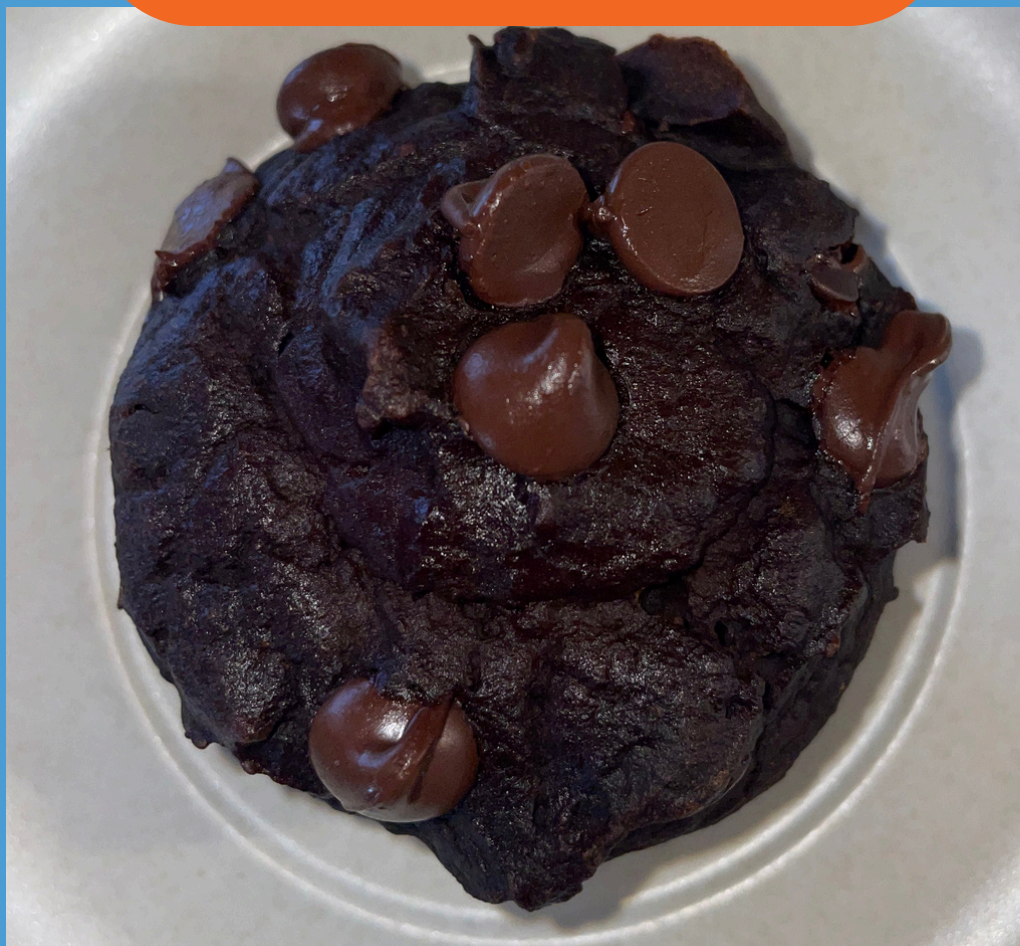
8. COOL IN PAN FOR 5 MINS, THEN REMOVE.

9. LET COOL COMPLETELY. STORE IN AN AIRTIGHT CONTAINER FOR 3-4 DAYS.



CHOCOLATE MUFFINS

FINISHED PRODUCT:



CHECK OUT OUR REELS FOR A
STEP-BY-STEP VIDEO OF THIS
RECIPE IN ACTION!