

## Gluten-Free Chocolate Chip Muffins

Product: Ardent Mills Gluten-Free All-Purpose Flour Blend # 22325



| <b>Ingredient</b>                                | <b>Kg</b> | <b>g</b> |
|--|-----------|----------|
| Ardent Mills Gluten-Free All-Purpose Flour Blend | 1         | 0        |
| Baking powder                                    | 0         | 41       |
| Baking soda                                      | 0         | 16       |
| Salt   | 0         | 8        |
| Butter (unsalted)                                | 0         | 362      |
| Granulated sugar                                 | 0         | 635      |
| Buttermilk                                       | 0         | 812      |
| Vanilla extract                                  | 0         | 41       |
| Semi-sweet chocolate chips                       | 0         | 873      |

### Equipment:

Stand Mixer with paddle attachment.

### Preparation:

1. In the bowl of stand mixer, add all dry ingredients. Mix together on low speed for 1 minute.
2. In a separate bowl, add all wet ingredients, and mix on low speed for 1 minute.
3. Fold together until just combined.
4. Portion batter into sprayed muffin tins.
5. Bake at 425°F (220°C) for 5 min. Reduce heat to 375 °F (190°C) for 12-15 min, or until a toothpick comes out clean.

### Yield:

Approx. 30 x 120g muffins

NOTE: These directions are to be used as a guide only. Changes may be made necessary to suit shop conditions or finished product standards. The nutritional information provided is preliminary and for the presented product only. No warranties expressed or implied are made.