

GLUTEN-FREE CHOCOLATE CHIP MUFFINS

- PREP TIME:** 5 MINUTES
- TOTAL TIME:** 23-25 MINUTES
- YIELD:** Approximately 12x120g muffins
- SERVING SIZE:** 1 muffin (110g)
- ALLERGENS:** Dairy



Ingredients:

| Volume | Ingredient | Weight | Bakers % |
|----------------|--|--------|----------|
| 2 3/4 cups | Ardent Mills Gluten-Free All Purpose Flour Blend | 400 | 100 |
| 1 1/4 tbsp | Baking Powder | 16.4 | 4.10 |
| 1 1/4 tsp | Baking Soda | 6.4 | 1.6 |
| 1/3 tsp | Salt | 3.2 | .80 |
| 2/3 cup | Butter (unsalted) | 144.8 | 36.2 |
| 1 cup + 3 tbsp | Granulated sugar | 254 | 63.5 |

Please note: the nutritional information provided is preliminary and for the presented product only. Nutritional facts are subject to change based on the final working formula. The nutritional information contained herein is, to the best of our knowledge, correct. It is the user's responsibility to comply with the appropriate government standards and requirements for nutritional labeling. No warranties, expressed or implied, are made.

| | | | |
|------------|-----------------|--------|------|
| 1 1/3 cups | Buttermilk | 324.8 | 81.2 |
| 1 1/4 tbsp | Vanilla Extract | 16.4 | 4.10 |
| 1 1/2 cups | Chocolate Chips | 349.2 | 87.3 |
| | Total | 1515.2 | |

Equipment:

Stand mixer with paddle attachment.

Directions:

1. In the bowl of stand mixer, add all dry ingredients. Mix 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. 12 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.

For more information, please contact us at 888-295-9470 or visit ardentmills.ca

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