

Choco Muffin



PT MANUNGAL PERKASA

INGREDIENTS:

• BAKUNG flour	90 gr
• Chocolate liquid milk	225 ml
• Cocoa powder	30 gr
• Palm sugar	45 gr
• Butter	30 gr
• Cooking oil	30 gr
• Chocolate bar	60 gr
• Eggs	50 gr
• Granulated sugar	45 gr
• Baking powder	2 gr
• Chocochips	as needed



HOW TO MAKE:

1. Beat the egg, granulated sugar, and palm sugar until fluffy.
2. Add the chocolate milk and mix until well combined.
3. Sift together the flour, cocoa powder, and baking powder, then add to the mixture.
4. Turn off the mixer, then fold in the melted butter, cooking oil, and chopped chocolate bar until well combined.
5. Transfer the batter into a piping bag.
6. Place the batter into muffin cups and sprinkle choco chips on top.
7. Bake in a preheated oven at 150°C (302°F) for 30 minutes.

Yields 5 muffins.

**RECOMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

