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Recipe

Eggless ChocoChip Muffin Recipe Card





CHOCOCHIP MUFFIN (EGG)



FOR MUFFIN(EGG)			COSTING (in ₹)		NO. OF PORTIONS: 6
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	COST PER PROTION
	(in grams)	(in cups)			
Cake Flour	138 g	1 cup	4	5.5	WHOLESALE ₹12.9
Caster sugar	105 g	1/2 cup	6	12	
Salted butter	65 g	1/4 cup	21	29	
Baking powder	4 g	1 tsp	0.5	1	
Salt	.5 g	pinch	1	1	
Instant coffee powder	6 g	1 tbsp	12	12	M.R.P ₹16
Egg	50 g	1	4.5	6	
Milk	130 g	½ cup	7.5	8	
Vanilla essence	3.5 g	1 tsp	1	2	
Milk/Dark chocolate (chopped)/ Chocolate chips	100 g	2/3 cup	20	20	
TOTAL			₹ 77.5	₹ 96.5	INSTRUCTIONS
METHOD 1. Preheat the oven at 180°C (OTG MODE: lower rod + upper rod + fan). Prepare a muffin tray with liners.					
					OVEN TEMPERATURES



<ol style="list-style-type: none">Mix coffee powder in warm milk and set aside.In a bowl cream together butter and sugar until light and fluffy.Add egg and vanilla essence and mix until well incorporated.In another bowl, sift cake flour, baking powder and salt together.Add dry ingredients into the liquid ingredients along with the coffee mix.Coat chopped chocolate/chocolate chips in some flour and add it to the batter.Pour the batter in the muffin liners. Fill 3/4th of the liners.Bake the muffins at 180°C (OTG MODE: ONLY LOWER ROD) for 15-20 minutes or until a toothpick inserted in the centre comes out clean.	<p>OTG 180°C (lower rod only)</p> <p>DECK OVEN Upper temperature – 140°C Lower temperature – 180°C</p> <p>UNOX 130°C, Fan speed – 1, Humidity – 0</p>
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CHOCOCHIP MUFFIN (EGGLESS)

FOR MUFFIN(EGGLESS)			COSTING (in ₹)		NO. OF PORTIONS: 6
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	COST PER PROTION
	(in grams)	(in cups)			
Cake Flour	230 g	1 + 2/3 cup	6	9	<u>WHOLESALE</u> ₹10.5
Caster sugar	100 g	½ cup	6	12	
Oil	40 g	3 tbsp + 1 tsp	4	4.5	
Curd	165 g	½ cup + 1 tbsp	16	16	
Baking powder	4 g	1 tsp	.5	1	
Baking soda	3 g	½ tsp	.5	.5	<u>M.R.P</u> ₹12
Salt	1.5 g	¼ tsp	1	1	
Instant coffee powder	4 g	1 tbsp	12	12	
Water	40 g	3 tbsp	1	1	
Milk/Dark chocolate (chopped)/ Chocolate chips	100 g	2/3 cup	20	20	
<u>TOTAL</u>			₹67	₹77	<u>INSTRUCTIONS</u>
<u>METHOD</u> <ol style="list-style-type: none"> 1. Preheat the oven at 180°C (OTG MODE: lower rod + upper rod + fan). Prepare a muffin tray with liners. 2. Mix coffee powder in hot water and keep aside to cool. 3. In a bowl sift together flour, baking powder, baking soda and salt. 4. In another bowl mix curd, oil and sugar. Add the coffee mix to it. 5. Mix dry ingredients in wet ingredients and mix well. 6. Coat chopped chocolate/chocolate chips in some flour and add it to the batter. 					
					<u>OVEN TEMPERATURES</u>



<p>7. Pour the batter in the muffin liners. Fill 3/4th of the liners.</p> <p>8. Bake the muffins at 180°C (OTG MODE: ONLY LOWER ROD) for 15-20 minutes or until a toothpick inserted in the centre comes out clean.</p>	<p>OTG 180°C (lower rod only)</p> <p>DECK OVEN Upper temperature – 140°C Lower temperature – 180°C</p> <p>UNOX 130°C, Fan speed – 1, Humidity – 0</p>

NOTE		
<u>Shelf life of</u>	<u>Refrigerator</u>	<u>Freezer</u>
Muffin	2-3 weeks (in an air tight box)	1 month (in air tight box)