



## **DOUBLE CHOC CHIP, PEAR & GINGER MUFFINS**

Preheat oven to 190°C

Line a 12 hole muffin tin with paper cases

### **What you need:**

One quantity of Chocolate Chip Base mix (see below)

2 level tsp gf baking powder

3 level tsp gf ground ginger

2-3 level TBS cacao powder or cocoa powder

1 level TBS soft brown sugar

1 large pear, peeled and grated

100g butter (note 1)

1 ¼ cups milk (note 1)

2 eggs, size 7 @ room temperature

### **To Make:**

Into a container with a lid measure one quantity of the chocolate chip base mix together the extra measure of baking powder cacao powder, sugar and ground ginger. Secure the lid, give it a good shake then tip into a large bowl. Make a well in the centre.

In a large jug melt the butter. Add the milk and eggs and beat together then stir through the grated pear. Pour the liquid mix into the dry ingredients and gently fold through to moisten, don't over mix. Three quarter fill the paper cases. Bake for 15-20 minutes (ovens will vary) or until they spring back when lightly touched.

Makes 12 large muffins

### **Note:**

1. For dairy free use nondairy spread and milk of choice

**Tip:** Decorate with cream cheese icing. Instead you could serve with a dollop of coconut/ plain Greek yoghurt or they are just as good on their own. These muffins freeze well (without icing).

### **Chocolate Chip Base Mix:**

**120g white rice flour**

**100g cornflour (maize)**

**30g ground almonds**

**30g instant fine polenta**

**1 level tsp guar gum**

**1 level tsp gf baking powder**

**170g gf chocolate chip**