



# SKYE BLUE

## *Kitchens*

### DOUBLE CHOC CHIP, PEAR & GINGER MUFFINS

Preheat oven to 190°C

Line a 12 hole muffin tin with paper cases

#### What you need:

- 1 bag of Chocolate Chip Cookie mix
- 2 tsp baking powder
- 2 tsp ground ginger
- 2-3 level TBS cacao 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



#### To Make:

Empty the Choc Chip cookie mix into a large bowl with the baking powder, ground ginger, cacao powder and soft brown sugar. Mix together with a whisk. 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 Olivani and non dairy 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).