



※圖片只供參考



Chocolate Chips Muffin Kit 自製朱古力粒鬆餅

4548718023554

HK\$80



焗爐



所需時間 50分鐘



約 20個

• 內附材料

鬆餅粉220克、朱古力粒50克、可可粉5克、鬆餅杯(直徑3厘米) 20個、
禮物袋連飾帶20套

• 自備材料

雞蛋2隻、鮮奶65毫升、沙律油45毫升

• 使用器具

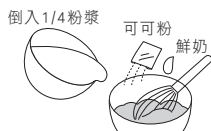
焗爐、碗(3大)、攪拌器、膠刮刀、量匙、匙羹、碟(小)、竹籤、網架



製作方法

[原味10件 / 扭紋朱古力味10件]

- 1 將雞蛋放在室溫地方。將雞蛋、60毫升鮮奶和沙律油放入大碗內，用攪拌器輕輕混和。
- 2 加入鬆餅粉，用攪拌器將材料攪拌約2分鐘成白色柔軟狀粉漿。
- 3 將1/4份粉漿倒入另一個大碗內，加入可可粉及5毫升鮮奶，用攪拌器拌勻成朱古力粉漿。



- 4 保留1湯匙的朱古力粒，放在碟上備用。把其餘的朱古力粒放入步驟3剩餘的3/4份粉漿內，用膠刮刀拌勻成原味粉漿①。將1/3份的原味粉漿①放進另一大碗內備用，這是原味粉漿②。

- 5 預熱焗爐至180°C。用匙羹把原味粉漿①平均倒入已排列在焗盤上的10個鬆餅杯內，灑上半份步驟4備用的朱古力粒，放入180°C的焗爐內烘焙13-15分鐘。用竹籤插入鬆餅內，如沒有粉漿黏著則表示完成。
- 6 用匙羹將步驟3朱古力粉漿及原味粉漿②各半份放入其餘10個鬆餅杯內，用竹籤繪成扭紋圖案，撒上餘下的朱古力粒並烘焙。烘焙方法與步驟5相同。



- 7 置於網架上待涼，再放入禮物袋，綁上飾帶。



※ 完成後置於室溫，並盡早品嚐。

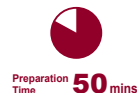
Happy Valentine



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• Ingredients Included

Muffin Mix 220g, Chocolate Chips 50g, Cocoa Powder 5g, Muffin Cup (Diameter 3cm) 20pcs, Gift Bag with Ribbon 20sets

• You will need

Egg 2pcs, Milk 65mL, Salad Oil 45mL

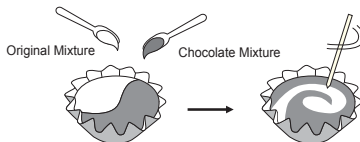
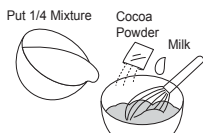
• Utensils

Oven, Mixing Bowls (3 Large), Whisk, Spatula, Measuring Spoons, Spoon, Plate (Small), Skewer, Wire Rack

Directions

[Original Flavor 10pcs / Chocolate Marble Flavor 10pcs]

- Place eggs at room temperature. Gently whisk the eggs, 60mL milk, and salad oil in a large mixing bowl.
- Add in the muffin mix and stir with a whisk until it turns pale and creamy.
- Put 1/4 of the mixture to another large mixing bowl. Add cocoa powder and 5mL milk and whisk to form the chocolate mixture.
- Reserve 1 tablespoon of chocolate chips on a plate and set aside. Add the rest of chocolate chips to the remaining 3/4 mixture in step 3 and whisk to form the original mixture①. Reserve 1/3 of mixture ① in another large mixing bowl to be original mixture ② and set aside.
- Preheat oven to 180°C and place the 10 muffin cups on the baking tray. Put the original mixture ① into 10 muffin cups with a spoon. Top with half portion of reserved chocolate chips in step 4. Bake at 180°C for 13-15 minutes until a skewer inserted in center comes out clean.
- Put both chocolate mixture in step 3 and original mixture ② into another 10 muffin cups. Draw marble pattern with a skewer. Top with the rest of chocolate chips and bake according to step 5.
- Cool them on a wire rack then wrap them in gift bags and tie with ribbons.



※ Keep at room temperature and consume as soon as possible.

Happy Valentine