

# CHOCOLATE MUFFIN



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
<b>Yumgo <i>WHOLE POWDER</i></b>	<b>21</b>	<b>4,2</b>
<b>Water (to hydrate the powder)</b>	<b>110</b>	<b>22,0</b>
Sugar	114	22,8
T45 flour	131	26,2
Baking powder	8	1,7
Almond powder	20	4,0
Cocoa	31	6,2
Salt	3	0,6
Sunflower oil	62	12,4
<b>Total</b>	<b>500</b>	<b>100,0</b>



## PROCESS

- Pre-heat the oven at 170°C.
- Mix Yumgo Whole Powder with water to rehydrate it.
- Combine rehydrated Yumgo Whole Powder and sugar.
- Mix flour, baking powder, almond powder, cocoa, and salt.
- Add the powdered mixture to the Yumgo Whole/sugar mixture, then add oil.
- Pour the batter into a muffin mold.
- Bake at 170°C for 60 minutes.



## TIPS

- Add chocolate drops for more pleasure.

For your questions and projects, contact us at [innovation@yumgo.fr](mailto:innovation@yumgo.fr)

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