

GLUTEN-FREE CHOCOLATE CHIP MUFFINS

- PREP TIME:** 5 MINUTES
- TOTAL TIME:** 23-25 MINUTES
- YIELD:** Approx. 30 x 120g muffins
- SERVING SIZE:** 1 muffin (110g)
- ALLERGENS:** Dairy



Ingredients:

Volume	Ingredients	Grams	Bakers %
7 3/4 cups	Ardent Mills Gluten-Free All Purpose Flour Blend	1000g	100
1/4 cup	Baking Powder	41	4.10
1 tbsp	Baking Soda	16	1.6
1.4 tsp	Salt	8	.80
1.5 cups	Butter (unsalted)	362	36.20
2 2/3 cup	Granulated sugar	635	63.5

Please note: the nutritional information provided is preliminary and for the presented product only. Nutritional facts are subject to change based on the final working formula. The nutritional information contained herein is, to the best of our knowledge, correct. It is the user's responsibility to comply with the appropriate government standards and requirements for nutritional labeling. No warranties, expressed or implied, are made.

Directions:

1. In the bowl of stand mixer, add all dry ingredients. Mix together on low speed for 1 minute.
2. In a separate bowl, add all wet ingredients, and mix on low speed for 1 minute.
3. Fold together until just combined.
4. Portion batter into sprayed muffin tins.
5. Bake at 425°F (220°C) for 5 min. Reduce heat to 375 °F (190°C) for 12- 15 min, or until a toothpick comes out clean.

Product: Ardent Mills Gluten-Free All-Purpose Flour Blend # 22325

NOTE: These directions are to be used as a guide only. Changes may be made necessary to suit shop conditions or finished product standards. The nutritional information provided is preliminary and for the presented product only. No warranties expressed or implied are made.

**For sales inquiries or to request a sample,
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