



## Baking Kit: Glazed Chocolate Chip Muffins,

Almond Cloud Bites, Black & White Cookie Cake



40-50min



2 Servings

Unleash your inner baker and turn your kitchen into a pastry shop with our baking kits! Each kit includes the dry ingredients and recipes for three sweet treats. Add to your box to bake for friends, family, or yourself! Chocolate Chip Muffins: 2p plan makes 6 muffins, 4p plan makes 12. Almond Cloud Bites: 2p plan makes 16 cookies, 4p plan makes 24. Black & White Cake: 2p plan makes 8-inch cake, 4p plan makes 2 (8-inch) cakes.



## What we send

- 10 oz self-rising flour <sup>1</sup>
- 6 oz semi-sweet chocolate chips <sup>6,7</sup>
- ¼ oz raspberry powder
- 3 oz sliced almonds <sup>15</sup>
- ¾ oz unsweetened cocoa powder
- 10 oz granulated sugar
- 10 oz confectioners sugar

## What you need

- large egg <sup>3</sup>
- neutral oil
- milk <sup>7</sup>
- unsalted butter <sup>7</sup>

## Tools

- 6-cup muffin tin
- hand-held electric mixer
- parchment paper
- 2 rimmed baking sheets
- 8" cake pan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 610kcal, Fat 25g, Carbs 97g, Proteins 8g



### 1. Make muffin batter

Preheat oven to 400°F. In a medium bowl, whisk **1 large egg, 3 tablespoons granulated sugar, and 3 tablespoons oil**. Add **¾ cup self-rising flour** and **¼ cup milk**; stir until just combined. Stir in **½ cup chocolate chips**. Scoop **batter** into 6 greased or lined muffin cups.



### 4. Bake cookies

Bake **cookies** on center oven rack, one sheet at a time, until cookies are just golden around edges, and dry and crackly on top, 16-18 minutes. Allow almond bites to cool directly on baking sheets for 5 minutes before transferring to a wire rack. Cool completely before serving. Enjoy!



### 2. Make raspberry glaze

Bake on center oven rack until deeply golden and a toothpick inserted in center comes out clean, 18-20 minutes. Let cool 10 minutes. While cupcakes cool, in a medium bowl, whisk together **½ cup confectioners' sugar, ½ teaspoon raspberry powder, and 2-3 teaspoons water** until smooth. Drizzle **raspberry glaze** over **muffins**. Enjoy!



### 5. Make cake batter & bake

Preheat oven to 350°F. In a medium bowl, whisk **1 large egg, ½ cup granulated sugar, and 4 tablespoons melted butter**. Add **1 cup self-rising flour** and **⅔ cup water**; whisk until smooth. Pour into a parchment lined 8-inch cake tin (or medium skillet); bake on center rack until cake looks set and a toothpick into center comes out clean, 18-22 minutes. Let cool completely.



### 3. Make cookie batter

Preheat oven to 325°F. In a medium bowl, combine **1 large egg white, 6 tablespoons granulated sugar, and a pinch of salt**; beat with a hand mixer until **batter** is glossy, forms stiff peaks and tripled in volume, about 5 minutes. Gently fold in **all of the almonds**. Scoop 2 teaspoons of batter at a time onto 2 parchment-lined baking sheets, leaving 2 inches between each cookie.



### 6. Make black & white icing

In a medium bowl, whisk **1½ cups confectioners' sugar, 2½ tablespoons water, and 1 tablespoon melted butter** until smooth and thick. Spread **half of icing** over **half of the cake**. Whisk **2 tablespoons cocoa** into **remaining icing**, adding more water, ½ teaspoon at a time, until same consistency as white icing. Spread **chocolate icing** over other **half of the cake**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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