

RECIPE

# Vegan Chocolate Chip Muffins



## Ingredients

- 1 cup (250 ml) soy milk
- 1 tsp (5 ml) apple cider vinegar
- 2 cups (500 ml) all-purpose flour
- 2 ½ tsp (12 ml) baking powder
- ¼ tsp (1 ml) baking soda
- 1 tsp (5 ml) cinnamon
- ½ tsp (2 ml) salt
- ¾ cup (200 ml) sugar
- ¼ cup + 2 Tbsp (60 ml) vegetable oil
- 2 tsp (10 ml) vanilla
- ¾ cup (200 ml) chocolate chips

## Preparation

1. **Preheat the oven to 375°F. Spray a muffin tin with cooking spray, set aside.**
2. In a small bowl combine the soy milk and apple cider vinegar. Whisk together then set set aside to allow the milk to curdle. This will take about 5 minutes.
3. **Meanwhile, in a medium bowl combine flour, baking powder, baking soda, salt and cinnamon.**
4. **Once milk/vinegar mixture is thick and curdled, resembling buttermilk, add the sugar, oil and vanilla extract, whisking together until the sugar has completely dissolved. Add the wet ingredients to dry ingredients and mix together until dough is evenly hydrated.**

5. Fold in chocolate chips..
6. Spoon the batter into the prepared muffin tin, about  $\frac{2}{3}$  full. Bake 20-25 minutes until lightly brown and an inserted toothpick comes out clean.
7. Remove from oven and let cool in muffin tin for 5 minutes before removing and putting on wire cooling rack.