THE J.M. SMUCKER Co

Ginger Chip Muffins

Prep Time	Cook Time	Serves	Difficulty
20 mins	20 mins	12	N/A

Ingredients

- **Muffins:**
- 1 egg
- 1 1/4 cups (300 mL) **Carnation®** Evaporated Milk
- 1/3 cup (75 mL) Vegetable or Canola Oil
- 1/3 cup (75 mL) liquid honey
- 1 tbsp (15 mL) grated orange zest
- 2 1/2 cups (625 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tbsp (15 mL) baking powder
- 1/2 tsp (2 mL) salt
- 1 tsp (5 mL) ground ginger
- 1 1/2 cups (375 mL) milk chocolate chips
- 1/4 cup (50 mL) chopped crystallized ginger
- **Topping:**
- 1/4 cup (50 mL) finely chopped crystallized ginger
- 3 tbsp (45 mL) granulated sugar

Directions

Step 1:

Preheat oven to 375°F (190°C). Grease a 12-cup muffin pan or line with paper liners.

Step 2:

Muffins: Beat egg, evaporated milk, oil, honey and zest in large bowl. In separate medium bowl, combine flour, baking powder, salt and ginger. Add to liquid ingredients, stirring just to moisten. Stir in chips and 1/4 cup (50 mL) chopped ginger. Spoon batter into prepared muffin cups.

Step 3:

Topping: Combine ginger and sugar in small bowl. Sprinkle over top of muffins.

Step 4:

Bake in centre of preheated oven for 15 to 20 minutes or until tops spring back when lightly touched. Let cool 5 minutes, then remove to wire cooling rack.

Images

