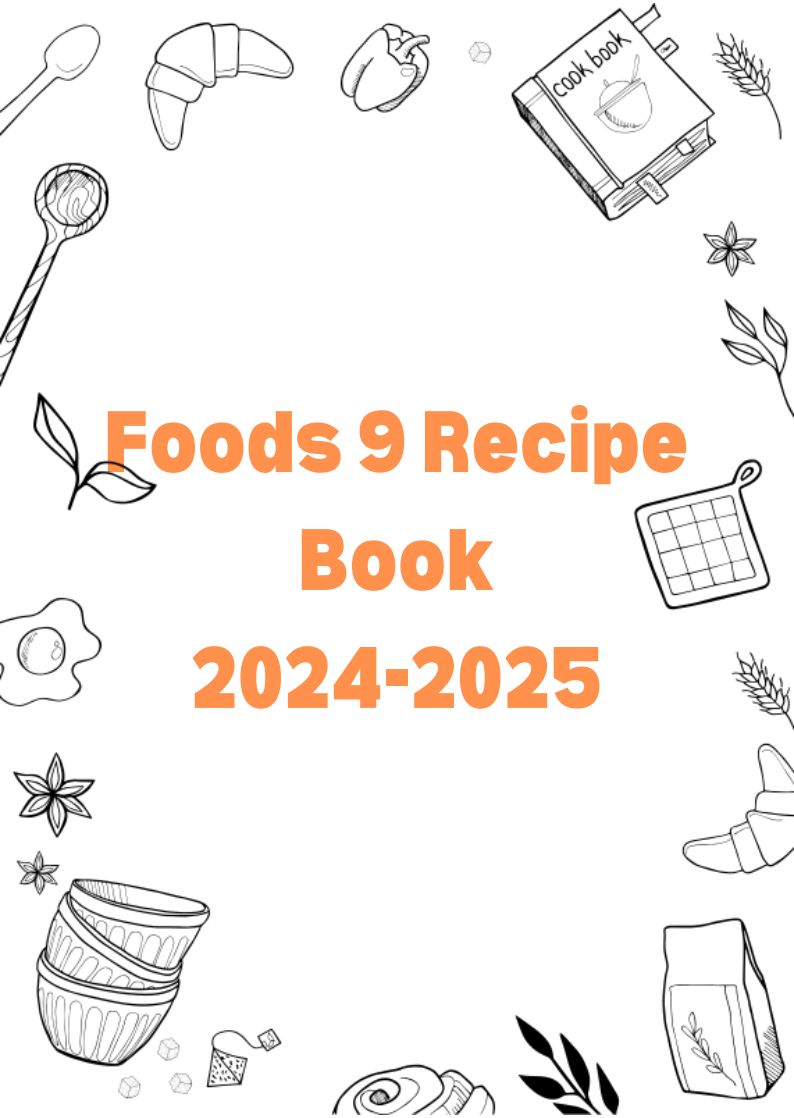


The background of the cover is decorated with various hand-drawn illustrations of food and kitchen items. These include a spoon, a croissant, a heart-shaped pepper, a small cube, a book titled 'cook book' with an apple on the cover, a sprig of wheat, a star-shaped flower, a leafy branch, a grater, a fried egg, a sprig of wheat, a croissant, a bag of flour with a sprig of wheat on it, a bowl, a small cube, a slice of cheese, a swirl of dough, a sprig of leaves, and a star-shaped flower.

Foods 9 Recipe Book 2024-2025

Cookies



Sweet Temptation

Sundae



Ingredients

1 cup + 2 Tbsp all purpose flour
1/2 tsp baking soda
A pinch of salt
1/2 cup margarine, softened
1/4 cup granulated sugar
1/4 cup brown sugar
1/2 tsp vanilla
2 Tbsp milk (or water)
1/3 cup chocolate chips

Ice cream
Sprinkles

Method

1. Preheat the oven to 350F using convection bake. Line 2 baking sheets with parchment paper.
2. In a mixing bowl combine the flour, baking soda and salt.
3. In another bowl beat the margarine until it is creamy and smooth. Add the sugars and continue to beat until it becomes fluffy. Then add the vanilla and milk mix until smooth.
4. Add the flour mixture to the margarine mixture. Mix using a spoon until incorporated. Add in the chocolate chips and mix again.
5. Make 1-inch sized balls and place on the prepared baking sheets making sure they are a few inches apart.
6. Bake them for 10-12 minutes or until the edges are golden brown.
7. Let it cool on the sheet for 5 minutes before transferring to a cooling rack.
8. After its cool down completely put the ice-cream in between or on top of the cookies and add sprinkles as decoration.



Calgary Caramel Crunch



Ingredients

1 cup + 2 Tbsp all purpose flour
1/2 tsp baking soda
A pinch of salt
1/2 cup margarine, softened
1/4 cup granulated sugar
1/4 cup brown sugar
1/2 tsp vanilla
2 Tbsp milk (or water)
1/2 cup chocolate chips
1/2 cup marshmallows
Caramel sauce



Method

1. Preheat the oven to 350F using convection bake. Line 2 baking sheets with parchment paper.
2. In a mixing bowl combine the flour, baking soda and salt.
3. In another bowl beat the margarine until it is creamy and smooth. Add the sugars and continue to beat until it becomes fluffy. Then add the vanilla and milk mix until smooth.
4. Add the flour mixture to the margarine mixture. Mix using a spoon until incorporated. Mix in the chocolate chips and marshmallows.
5. Make 1-inch sized balls and place on the prepared baking sheets making sure they are a few inches apart.
6. Bake them for 10-12 minutes or until the edges are golden brown.
7. Let it cool on the sheet for 5 minutes before transferring to a cooling rack.
8. Once cooled completely top with caramel sauce.

Sprinkle Cookie Sandwich



Ingredients

- 1 cup + 2 Tbsp all purpose flour
 - 1/2 tsp baking soda
 - A pinch of salt
 - 1/2 cup margarine, softened
 - 1/4 cup granulated sugar
 - 1/4 cup brown sugar
 - 1/2 tsp vanilla
 - 2 Tbsp milk (or water)
 - 1/2 cup M&Ms
 - 1/2 cup chocolate chips
 - 2 Tbsp sprinkles
 - Vanilla ice cream
 - Whipped cream
-

Method

1. Preheat the oven to 350F using convection bake. Line 2 baking sheets with parchment paper.
2. In a mixing bowl combine the flour, baking soda and salt.
3. In another bowl beat the margarine until it is creamy and smooth. Add the sugars and continue to beat until it becomes fluffy. Then add the vanilla and milk mix until smooth.
4. Add the flour mixture to the margarine mixture. Mix using a spoon until incorporated.
5. Mix in the M&Ms and chocolate chips.
6. Make 1-inch sized balls and place on the prepared baking sheets making sure they are a few inches apart.
7. Bake them for 10-12 minutes or until the edges are golden brown.
8. Let it cool on the sheet for 5 minutes before transferring to a cooling rack.
9. Once completely cooled place the ice cream between two cookies. Top with whipped cream and sprinkles.

M&M Paradise



Ingredients

- 1 cup + 2 Tbsp all purpose flour
 - 1/2 tsp baking soda
 - A pinch of salt
 - 1/2 cup margarine, softened
 - 1/4 cup Nutella
 - 1/4 cup granulated sugar
 - 1/4 cup brown sugar
 - 1/2 tsp vanilla
 - 2 Tbsp milk (or water)
 - 1/4 cup chocolate chips
 - 1/4 cup mini M&Ms
-



Method

1. Preheat the oven to 350F using convection bake. Line 2 baking sheets with parchment paper.
2. In a mixing bowl combine the flour, baking soda and salt.
3. In another bowl beat the margarine and Nutella until it is creamy and smooth. Add the sugars and continue to beat until it becomes fluffy. Then add the vanilla and milk mix until smooth.
4. Add the flour mixture to the margarine mixture. Mix using a spoon until incorporated.
5. Mix in the chocolate chips and mini M&Ms.
6. Make 1-inch sized balls and place on the prepared baking sheets making sure they are a few inches apart.
7. Bake them for 10-12 minutes or until the edges are golden brown.
8. Let it cool on the sheet for 5 minutes before transferring to a cooling rack.

Delight Cookies



Ingredients

- 1 cup + 2 Tbsp all purpose flour
 - 1/2 tsp baking soda
 - A pinch of salt
 - 1/2 cup butter, softened
 - 1/2 cup Nutella (plus more)
 - 1/4 cup granulated sugar
 - 1/4 cup brown sugar
 - 1/2 tsp vanilla
 - 2 Tbsp milk (or water)
 - 1 Kit Kat
-



Method

1. Preheat the oven to 350F using convection bake. Line a baking sheet with parchment paper.
2. In a mixing bowl combine the flour, baking soda and salt.
3. In another bowl beat the butter and Nutella until it is creamy and smooth. Add the sugars and continue to beat until it becomes fluffy. Then add the vanilla and milk mix until smooth.
4. Add the flour mixture to the margarine mixture. Mix using a spoon until incorporated.
5. Make into large sized balls and place on the prepared baking sheets making sure they are a few inches apart.
6. Bake them for 15-18 minutes or until the edges are golden brown.
7. Let it cool on the sheet for 5 minutes before transferring to a cooling rack.
8. Once cooled top with additional Nutella and chopped up Kit Kat.

Chocolate Crinkle

Cookies



Ingredients

1 cup + 2 Tbsp all purpose flour
1/2 tsp baking soda
A pinch of salt
1/2 cup margarine, softened
1/4 cup granulated sugar
1/4 cup brown sugar
1/2 tsp vanilla
2 Tbsp milk (or water)
1/2 cup mini M&Ms
1/2 cup Nutella
Whipped Cream
Crushed Oreos



Method

1. Preheat the oven to 350F using convection bake. Line 2 baking sheets with parchment paper.
2. In a mixing bowl combine the flour, baking soda and salt.
3. In another bowl beat the margarine until it is creamy and smooth. Add the sugars and continue to beat until it becomes fluffy. Then add the vanilla and milk mix until smooth.
4. Add the flour mixture to the margarine mixture. Mix using a spoon until incorporated.
5. Mix in the M&Ms.
6. Make 1-inch sized balls and place Nutella in the center of each dough ball. Then place on the prepared baking sheets making sure they are a few inches apart.
7. Bake them for 10-12 minutes or until the edges are golden brown.
8. Let it cool on the sheet for 5 minutes before transferring to a cooling rack.
9. Once cooled down top with whipped cream and crushed Oreos.

Lemon Thumbprint

Cookies



Ingredients

- 1 cup + 2 Tbsp all purpose flour
 - 1/2 tsp baking soda
 - A pinch of salt
 - 1/2 cup margarine, softened
 - 1/4 cup granulated sugar
 - 1/4 cup brown sugar
 - 1/2 tsp lemon extract
 - 2 Tbsp milk (or water)
 - 1 cup white chocolate chips
 - Strawberry Jam
-



Method

1. Preheat the oven to 350F using convection bake. Line 2 baking sheets with parchment paper.
2. In a mixing bowl combine the flour, baking soda and salt.
3. In another bowl beat the margarine until it is creamy and smooth. Add the sugars and continue to beat until it becomes fluffy. Then add the lemon extract and milk mix until smooth.
4. Add the flour mixture to the margarine mixture. Mix using a spoon until incorporated.
5. Mix in the white chocolate chips.
6. Make 1-inch sized balls and place on the prepared baking sheets making sure they are a few inches apart.
7. Bake them for 10-12 minutes or until the edges are golden brown.
8. Let it cool slightly before transferring to a cooling rack.
9. While the cookies are still warm add strawberry jam to the top of each cookie.
10. Optional - drizzle melted white chocolate over each cookie.

Monster Reese's

Cookies



Ingredients

1 cup + 2 Tbsp all purpose flour
1/2 tsp baking soda
A pinch of salt
1/2 cup margarine, softened
1/4 cup granulated sugar
1/4 cup brown sugar
1/2 tsp vanilla
2 Tbsp milk (or water)
1/3 cup Reese's pieces



Method

1. Preheat the oven to 350F using convection bake. Line 2 baking sheets with parchment paper.
2. In a mixing bowl combine the flour, baking soda and salt.
3. In another bowl beat the margarine until it is creamy and smooth. Add the sugars and continue to beat until it becomes fluffy. Then add the vanilla and milk mix until smooth.
4. Add the flour mixture to the margarine mixture. Mix using a spoon until incorporated. Mix in the Reese's pieces.
5. Make 1-inch sized balls and place on the prepared baking sheets making sure they are a few inches apart.
6. Bake them for 10-12 minutes or until the edges are golden brown.
7. Let it cool on the sheet for 5 minutes before transferring to a cooling rack.

Chocolate Surprise Cookies



Ingredients

- 1 cup + 2 Tbsp all purpose flour
 - 1/2 tsp baking soda
 - A pinch of salt
 - 2 Tbsp cocoa powder
 - 1/2 cup margarine, softened
 - 1/4 cup granulated sugar
 - 1/4 cup brown sugar
 - 1/2 tsp vanilla
 - 2 Tbsp milk (or water)
 - 1/4 cup white chocolate chips
 - 1/4 cup semi-sweet chocolate chips
-



Method

1. Preheat the oven to 350F using convection bake. Line 2 baking sheets with parchment paper.
2. In a mixing bowl combine the flour, baking soda, salt and cocoa powder.
3. In another bowl beat the margarine until it is creamy and smooth. Add the sugars and continue to beat until it becomes fluffy. Then add the vanilla and milk mix until smooth.
4. Add the flour mixture to the margarine mixture. Mix using a spoon until incorporated.
5. Mix in the white and semi-sweet chocolate chips.
6. Make 1-inch sized balls and place on the prepared baking sheets making sure they are a few inches apart.
7. Bake them for 10-12 minutes or until the edges are golden brown.
8. Let it cool on the sheet for 5 minutes before transferring to a cooling rack.

ChocoLush



Ingredients

- 1 cup + 2 Tbsp all purpose flour
 - 1/2 tsp baking soda
 - A pinch of salt
 - 1/2 cup margarine, softened
 - 1/4 cup granulated sugar
 - 1/4 cup brown sugar
 - 1/2 tsp vanilla
 - 2 Tbsp milk (or water)
 - 6 Oreos, crushed
 - 1 white chocolate bar
-



Method

1. Preheat the oven to 350F using convection bake. Line 2 baking sheets with parchment paper.
2. In a mixing bowl combine the flour, baking soda and salt.
3. In another bowl beat the margarine until it is creamy and smooth. Add the sugars and continue to beat until it becomes fluffy. Then add the vanilla and milk mix until smooth.
4. Add the flour mixture to the margarine mixture. Mix using a spoon until incorporated.
5. Mix in the crushed Oreos.
6. Make 1-inch sized balls and place on the prepared baking sheets making sure they are a few inches apart. Top each cookie with a piece of the white chocolate bar.
7. Bake them for 10-12 minutes or until the edges are golden brown.
8. Let it cool on the sheet for 5 minutes before transferring to a cooling rack.

Unicorn Poop Cookies



Ingredients

1 cup + 2 Tbsp all purpose flour
1/2 tsp baking soda
A pinch of salt
1/2 cup margarine, softened
1/4 cup granulated sugar
1/4 cup brown sugar
1/2 tsp vanilla
2 Tbsp milk (or water)
1/2 cup chocolate chips
Chocolate and Caramel sauce



Method

1. Preheat the oven to 350F using convection bake. Line 2 baking sheets with parchment paper.
2. In a mixing bowl combine the flour, baking soda and salt.
3. In another bowl beat the margarine until it is creamy and smooth. Add the sugars and continue to beat until it becomes fluffy. Then add the vanilla and milk mix until smooth.
4. Add the flour mixture to the margarine mixture. Mix using a spoon until incorporated. Fold in the chocolate chips.
5. Make 1-inch sized balls and place on the prepared baking sheets making sure they are a few inches apart.
6. Bake them for 10-12 minutes or until the edges are golden brown.
7. Let it cool on the sheet for 5 minutes before transferring to a cooling rack.
8. Once cooled top with sauce of your choice.

Goosey Caramel Sensation



Ingredients

1 cup + 2 Tbsp all purpose flour
1/2 tsp baking soda
A pinch of salt
1/2 cup margarine, softened
1/4 cup granulated sugar
1/4 cup brown sugar
1/2 tsp vanilla
1/2 tsp caramel extract
2 Tbsp milk (or water)
1/2 cup caramel chips
Caramel sauce



Method

1. Preheat the oven to 350F using convection bake. Line 2 baking sheets with parchment paper.
2. In a mixing bowl combine the flour, baking soda and salt.
3. In another bowl beat the margarine until it is creamy and smooth. Add the sugars and continue to beat until it becomes fluffy. Then add the vanilla, caramel extract and milk mix until smooth.
4. Add the flour mixture to the margarine mixture. Mix using a spoon until incorporated. Mix in the caramel chips.
5. Make 1-inch sized balls and place on the prepared baking sheets making sure they are a few inches apart.
6. Bake them for 10-12 minutes or until the edges are golden brown.
7. Let it cool on the sheet for 5 minutes before transferring to a cooling rack.
8. Once cooled top with caramel sauce.

Kinder Cookies



Ingredients

- 1 cup + 2 Tbsp all purpose flour
 - 1/2 tsp baking soda
 - A pinch of salt
 - 1/2 cup margarine, softened
 - 1/4 cup granulated sugar
 - 1/4 cup brown sugar
 - 1/2 tsp vanilla
 - 2 Tbsp milk (or water)
 - 5 Kinder chocolate bars
 - Chocolate syrup
-



Method

1. Preheat the oven to 350F using convection bake. Line 2 baking sheets with parchment paper.
2. In a mixing bowl combine the flour, baking soda and salt.
3. Cut up the Kinder chocolate bars.
4. In another bowl beat the margarine until it is creamy and smooth. Add the sugars and continue to beat until it becomes fluffy. Then add the vanilla and milk mix until smooth.
5. Add the flour mixture to the margarine mixture. Mix using a spoon until incorporated. Mix in the cut up chocolate bars.
6. Make 1-inch sized balls and place on the prepared baking sheets making sure they are a few inches apart.
7. Bake them for 10-12 minutes or until the edges are golden brown.
8. Let it cool on the sheet for 5 minutes before transferring to a cooling rack.
9. Drizzle the cookies with chocolate drizzle, then add a little bit of leftover chocolate pieces.

Gurik's Hot Fudge Surprise



Ingredients

- 1 cup + 2 Tbsp all purpose flour
 - 1/2 tsp baking soda
 - A pinch of salt
 - 1/2 cup margarine, softened
 - 1/4 cup granulated sugar
 - 1/4 cup brown sugar
 - 1/2 tsp vanilla
 - 2 Tbsp milk (or water)
 - 1/4 cup Reese's Pieces
 - 1/4 cup mini chocolate chips
-



Method

1. Preheat the oven to 350F using convection bake. Line 2 baking sheets with parchment paper.
2. In a mixing bowl combine the flour, baking soda and salt.
3. In another bowl beat the margarine until it is creamy and smooth. Add the sugars and continue to beat until it becomes fluffy. Then add the vanilla and milk mix until smooth.
4. Add the flour mixture to the margarine mixture. Mix using a spoon until incorporated. Mix in the Reese's Pieces and mini chocolate chip.
5. Make 1-inch sized balls and place on the prepared baking sheets making sure they are a few inches apart.
6. Bake them for 10-12 minutes or until the edges are golden brown.
7. Let it cool on the sheet for 5 minutes before transferring to a cooling rack.

Crunchy Coco



Ingredients

- 1 cup + 2 Tbsp all purpose flour
- 1/2 tsp baking soda
- 1 Tbsp cocoa powder
- A pinch of salt
- 1/2 cup margarine, softened
- 1/4 cup granulated sugar
- 1/4 cup brown sugar
- 1/2 tsp vanilla
- 2 Tbsp milk (or water)
- 1 chocolate bar (cut the squares)
- 1 Tbsp cocoa powder
- 1/2 cup chocolate chips

Method

1. Preheat the oven to 350F using convection bake. Line 2 baking sheets with parchment paper.
2. In a mixing bowl combine the flour, baking soda, cocoa powder and salt.
3. In another bowl beat the margarine until it is creamy and smooth. Add the sugars and continue to beat until it becomes fluffy. Then add the vanilla and milk mix until smooth.
4. Add the flour mixture to the margarine mixture. Mix using a spoon until incorporated. Add in half the chocolate chips.
5. Make 1-inch sized balls, add one chocolate square inside each ball and place on the prepared baking sheets making sure they are a few inches apart. Add a few chocolate chips on each cookie.
6. Bake them for 10-12 minutes or until the edges are golden brown.
7. Let it cool on the sheet for 5 minutes before transferring to a cooling rack.



Crave-a-licious Cookies



Ingredients

- 1 cup + 2 Tbsp all purpose flour
 - 1/2 tsp baking soda
 - A pinch of salt
 - 1/2 cup margarine, softened
 - 1/4 cup granulated sugar
 - 1/4 cup brown sugar
 - 1/2 tsp vanilla
 - 2 Tbsp milk (or water)
 - 1 Tbsp Cocoa Powder
 - 1 Cup Chocolate Chips
 - 1 Cup Butterscotch Chips
 - 7-8 Peanut Butter M&Ms
-

Method

1. Preheat the oven to 350F using convection bake. Line 2 baking sheets with parchment paper.
2. In a mixing bowl combine the flour, baking soda and salt.
3. In another bowl beat the margarine until it is creamy and smooth. Add the sugars and continue to beat until it becomes fluffy. Then add the vanilla and milk mix until smooth.
4. Add the flour mixture to the margarine mixture. Mix using a spoon until incorporated.
5. Separate the mixture into three different bowls, and in the first bowl add the cocoa powder and a hand full of butterscotch and chocolate chips, and for the second bowl only add a hand full of butterscotch chips and for the third bowl add the M&M and the butterscotch and chocolate chips.
6. Make 1-inch sized balls and place on the prepared baking sheets making sure they are a few inches apart.
7. Bake them for 10-12 minutes or until the edges are golden brown.
8. Let it cool on the sheet for 5 minutes before transferring to a cooling rack.



Midnight Munch



Ingredients

- 1 cup + 2 Tbsp all purpose flour
 - 1/2 tsp baking soda
 - 2 Tbsp cocoa powder
 - A pinch of salt
 - 1/2 cup margarine, softened
 - 1/4 cup granulated sugar
 - 1/4 cup brown sugar
 - 1/2 tsp vanilla
 - 2 Tbsp milk (or water)
 - 1/2 cup white chocolate chips
-



Method

1. Preheat the oven to 350F using convection bake. Line 2 baking sheets with parchment paper.
2. In a mixing bowl combine the flour, baking soda, cocoa powder and salt.
3. In another bowl beat the margarine until it is creamy and smooth. Add the sugars and continue to beat until it becomes fluffy. Then add the vanilla and milk mix until smooth.
4. Add the flour mixture to the margarine mixture. Mix using a spoon until incorporated. Mix in the white chocolate chips.
5. Make 1-inch sized balls and place on the prepared baking sheets making sure they are a few inches apart.
6. Bake them for 10-12 minutes or until the edges are golden brown.
7. Let it cool on the sheet for 5 minutes before transferring to a cooling rack.

Choco Eclipse



Ingredients

- 1 cup + 2 Tbsp all purpose flour
 - 1/2 tsp baking soda
 - A pinch of salt
 - 1/2 cup margarine, softened
 - 1/4 cup granulated sugar
 - 1/4 cup brown sugar
 - 1/2 tsp vanilla
 - 2 Tbsp milk (or water)
 - 6 Oreos, crushed
 - 3/4 Cup white chocolate chips
 - 1 Milk Chocolate Bar
-



Method

1. Preheat the oven to 350F using convection bake. Line 2 baking sheets with parchment paper.
2. In a mixing bowl combine the flour, baking soda and salt.
3. In another bowl beat the margarine until it is creamy and smooth. Add the sugars and continue to beat until it becomes fluffy. Then add the vanilla and milk mix until smooth.
4. Add the flour mixture to the margarine mixture. Mix using a spoon until incorporated.
5. Add Crushed Oreo Crumbs into the batter.
6. Make 1-inch sized balls and place on the prepared baking sheets making sure they are a few inches apart.
7. Top off with white chocolate chips and a piece of chocolate bar.
8. Bake them for 10-12 minutes or until the edges are golden brown.
9. Let it cool on the sheet for 5 minutes before transferring to a cooling rack.

ChocoNest



Ingredients

- 1 cup + 2 Tbsp all purpose flour
 - 2 Tbsp cocoa powder
 - 1/2 tsp baking soda
 - A pinch of salt
 - 1/2 cup margarine, softened
 - 1/4 cup granulated sugar
 - 1/4 cup brown sugar
 - 1/2 tsp vanilla
 - 2 Tbsp chocolate milk
 - 1/4 cup semi-sweet chocolate chips
 - 1/4 cup M&Ms
-



Method

1. Preheat the oven to 350F using convection bake. Line 2 baking sheets with parchment paper.
2. In a mixing bowl combine the flour, cocoa powder, baking soda and salt.
3. In another bowl beat the margarine until it is creamy and smooth. Add the sugars and continue to beat until it becomes fluffy. Then add the vanilla and chocolate milk mix until smooth.
4. Add the flour mixture to the margarine mixture. Mix using a spoon until incorporated.
5. Mix in the chocolate chips and M&Ms.
6. Make 1-inch sized balls and place on the prepared baking sheets making sure they are a few inches apart.
7. Bake them for 10-12 minutes or until the edges are golden brown.
8. Let it cool on the sheet for 5 minutes before transferring to a cooling rack.

Muffins



Lemon Bliss Bites



Ingredients

1 cup all purpose flour
1/4 cup white sugar
1 Tbsp brown sugar
1 1/2 tsp baking powder
1/4 tsp salt
1/2 egg (or 2 Tbsp applesauce)
3/4 cup milk
3 Tbsp oil
1 tsp lemon extract

1/3 cup whipping cream
1 tsp lemon extract
2 Tbsp sugar
Shredded coconut



Method

1. Preheat the oven to 400F. Line the mini muffin tin with mini muffin liners.
2. Mix dry ingredients in a bowl: flour, white sugar, brown sugar, baking powder, and salt.
3. Lightly beat egg in a separate bowl; stir in milk, oil, and lemon extract. Mix liquid mixture into flour mixture until just incorporated (should still be lumpy).
4. Fill each muffin cup evenly with batter.
5. Bake in a preheated oven until a toothpick inserted into a muffin comes out clean, 10-11 minutes.
6. Cool for 1 minute before transferring muffins to a wire rack.
7. In a separate bowl add 1/2 cup whipping cream. Using an electric mixer beat it until frothy. Then add 1 tsp lemon extract and 2 Tbsp white sugar. Continue beating until it forms stiff peaks.
8. Top muffins with the whipped cream and sprinkle with shredded coconut once they are completely cooled.

Calgary Cream Muffins



Ingredients

1 cup all purpose flour
1/4 cup white sugar
1 Tbsp brown sugar
1 1/2 tsp baking powder
1/4 tsp salt
1/2 egg (or 2 Tbsp applesauce)
3/4 cup milk
3 Tbsp oil
1 tsp vanilla

Vanilla pudding

Chocolate melts

Whipped cream (optional)



Method

1. Preheat the oven to 400F. Line the mini muffin tin with mini muffin liners.
2. Mix dry ingredients in a bowl: flour, white sugar, brown sugar, baking powder, and salt.
3. Lightly beat egg in a separate bowl; stir in milk, oil, and vanilla. Mix liquid mixture into flour mixture until just incorporated (should still be lumpy).
4. Fill each muffin cup evenly with batter.
5. Bake in a preheated oven until a toothpick inserted into a muffin comes out clean, 10-11 minutes.
6. Cool for 1 minute before transferring muffins to a wire rack.
7. When muffins are cooled prepare the pudding according to the package instructions.
8. Microwave chocolate on half power in 30 second intervals, mixing each time, until melted consistency. Pipe pudding into muffins, before dipping each in the melted chocolate. Place muffins in freezer until cold.
9. Top with optional whipped cream.

Mini Molt Muffins



Ingredients

1 cup all purpose flour
1/2 cup + 2 Tbsp white sugar
1 Tbsp brown sugar
1 1/2 tsp baking powder
1/4 tsp salt
1/2 egg (or 2 Tbsp applesauce)
3/4 cup milk
3 Tbsp oil
1 tsp vanilla
1 cup chocolate chips

Chocolate frosting
Sprinkles



Method

1. Preheat the oven to 400F. Line the mini muffin tin with mini muffin liners.
2. Mix dry ingredients in a bowl: flour, white sugar, brown sugar, baking powder, and salt.
3. Lightly beat egg in a separate bowl; stir in milk, vegetable oil, and vanilla. Mix liquid mixture into flour mixture until just incorporated (should still be lumpy). Mix in chocolate chips.
4. Fill each muffin cup evenly with batter.
5. Bake in a preheated oven until a toothpick inserted into a muffin comes out clean, 10-11 minutes.
6. Cool for 1 minute before transferring muffins to a wire rack.
7. Once completely cooled top with chocolate frosting and sprinkles.

Chocolate Lava Muffins



Ingredients

- 1 cup all purpose flour
 - 1/4 cup white sugar
 - 1 Tbsp brown sugar
 - 1 1/2 tsp baking powder
 - 1/4 tsp salt
 - 1/2 egg (or 2 Tbsp applesauce)
 - 3/4 cup milk
 - 3 Tbsp oil
 - 1 tsp vanilla
 - 1/2 cup Nutella
 - 1/2 cup chocolate chips
-



Method

1. Preheat the oven to 400F. Line the mini muffin tin with mini muffin liners.
2. Mix dry ingredients in a bowl: flour, white sugar, brown sugar, baking powder, and salt.
3. Lightly beat egg in a separate bowl; stir in milk, vegetable oil, Nutella, and vanilla. Mix liquid mixture into flour mixture until just incorporated (should still be lumpy). Mix in the chocolate chips.
4. Fill each muffin cup evenly with batter.
5. Bake in a preheated oven until a toothpick inserted into a muffin comes out clean, 10-11 minutes.
6. Cool for 1 minute before transferring muffins to a wire rack.

Joyful Muffins



Ingredients

- 1 cup all purpose flour
 - 1/4 cup white sugar
 - 1 Tbsp brown sugar
 - 1 1/2 tsp baking powder
 - 1/4 tsp salt
 - 1/2 egg (or 2 Tbsp applesauce)
 - 3/4 cup chocolate milk
 - 3 Tbsp oil
 - 1 tsp vanilla
 - 12 Oreos, crushed
 - Ice Cream
-



Method

1. Preheat the oven to 400F. Line the mini muffin tin with mini muffin liners.
2. Mix dry ingredients in a bowl: flour, white sugar, brown sugar, baking powder, and salt.
3. Lightly beat egg in a separate bowl; stir in chocolate milk, vegetable oil, and vanilla. Mix liquid mixture into flour mixture until just incorporated (should still be lumpy).
4. Fill each muffin cup evenly with batter.
5. Bake in a preheated oven until a toothpick inserted into a muffin comes out clean, 10-11 minutes.
6. Cool for 1 minute before transferring muffins to a wire rack.
7. Cool completely before topping with ice cream and crushed Oreos.

Cocoa Delight Muffins



Ingredients

1 cup all purpose flour
1/4 cup white sugar
1 Tbsp brown sugar
1 1/2 tsp baking powder
1/4 tsp salt
1/2 egg (or 2 Tbsp applesauce)
3/4 cup chocolate milk
3 Tbsp oil
1 tsp vanilla
1 cup chocolate chips
6 Oreos, crushed
Icing



Method

1. Preheat the oven to 400F. Line the mini muffin tin with mini muffin liners.
2. Mix dry ingredients in a bowl: flour, white sugar, brown sugar, baking powder, and salt.
3. Lightly beat egg in a separate bowl; stir in chocolate milk, vegetable oil, and vanilla. Mix liquid mixture into flour mixture until just incorporated (should still be lumpy).
4. Mix in the chocolate chips and crushed oreos.
5. Fill each muffin cup evenly with batter.
6. Bake in a preheated oven until a toothpick inserted into a muffin comes out clean, 10-11 minutes.
7. Cool for 1 minute before transferring muffins to a wire rack.
8. Once completely cooled top with icing if desired.

Sprinkle Delight



Ingredients

1 cup all purpose flour
1/4 cup white sugar
1 Tbsp brown sugar
1 1/2 tsp baking powder
1/4 tsp salt
1/2 egg (or 2 Tbsp applesauce)
3/4 cup milk
3 Tbsp oil
1 tsp vanilla
Whipped cream
Sprinkles

Method

1. Preheat the oven to 400F. Line the mini muffin tin with mini muffin liners.
2. Mix dry ingredients in a bowl: flour, white sugar, brown sugar, baking powder, and salt.
3. Lightly beat egg in a separate bowl; stir in milk, vegetable oil, and vanilla. Mix liquid mixture into flour mixture until just incorporated (should still be lumpy).
4. Fill each muffin cup evenly with batter.
5. Bake in a preheated oven until a toothpick inserted into a muffin comes out clean, 10-11 minutes.
6. Cool for 1 minute before transferring muffins to a wire rack.
7. Once cooled completely top with whipped cream and sprinkles.



Canadian Muffins



Ingredients

- 1 cup all purpose flour
 - 1/4 cup white sugar
 - 1 Tbsp brown sugar
 - 1 1/2 tsp baking powder
 - 1/4 tsp salt
 - 1/2 egg (or 2 Tbsp applesauce)
 - 3/4 cup milk
 - 3 Tbsp oil
 - 1 tsp maple extract
 - 1 cup chocolate chips
-

Method

1. Preheat the oven to 400F. Line the mini muffin tin with mini muffin liners.
2. Mix dry ingredients in a bowl: flour, white sugar, brown sugar, baking powder, and salt.
3. Lightly beat egg in a separate bowl; stir in milk, vegetable oil, and maple extract. Mix liquid mixture into flour mixture until just incorporated (should still be lumpy).
4. Add the chocolate chips and mix just until incorporated.
5. Fill each muffin cup evenly with batter.
6. Bake in a preheated oven until a toothpick inserted into a muffin comes out clean, 10-11 minutes.
7. Cool for 1 minute before transferring muffins to a wire rack.



Rainbow Bliss Muffins



Ingredients

1 cup all purpose flour
1/4 cup white sugar
1 Tbsp brown sugar
1 1/2 tsp baking powder
1/4 tsp salt
1/2 egg (or 2 Tbsp applesauce)
3/4 cup chocolate milk
3 Tbsp oil
1 tsp vanilla
3/4 cup chocolate chips
Vanilla frosting
Rainbow sprinkles

Method

1. Preheat the oven to 400F. Line the mini muffin tin with mini muffin liners.
2. Mix dry ingredients in a bowl: flour, white sugar, brown sugar, baking powder, and salt.
3. Lightly beat egg in a separate bowl; stir in chocolate milk, vegetable oil, and vanilla. Mix liquid mixture into flour mixture until just incorporated (should still be lumpy).
4. Mix in chocolate chips.
5. Fill each muffin cup evenly with batter.
6. Bake in a preheated oven until a toothpick inserted into a muffin comes out clean, 10-11 minutes.
7. Cool for 1 minute before transferring muffins to a wire rack.
8. Once fully cooled top with vanilla frosting and rainbow sprinkles.

Crumble Muffin



Ingredients

- 1 cup all purpose flour
 - 1/4 cup white sugar
 - 1 Tbsp brown sugar
 - 1 1/2 tsp baking powder
 - 1/4 tsp salt
 - 1/2 egg (or 2 Tbsp applesauce)
 - 3/4 cup milk
 - 3 Tbsp oil
 - 1 tsp vanilla
 - 1/4 cup Smarties
 - 1/4 cup white chocolate chips
-

Method

1. Preheat the oven to 400F. Line the mini muffin tin with mini muffin liners.
2. Mix dry ingredients in a bowl: flour, white sugar, brown sugar, baking powder, and salt.
3. Lightly beat egg in a separate bowl; stir in milk, oil, and vanilla. Mix liquid mixture into flour mixture until just incorporated (should still be lumpy).
4. Mix in the smarties and white chocolate chips.
5. Fill each muffin cup evenly with batter.
6. Bake in a preheated oven until a toothpick inserted into a muffin comes out clean, 10-11 minutes.
7. Cool for 1 minute before transferring muffins to a wire rack.



Melting Lava Paradise Muffins



Ingredients

- 1 cup all purpose flour
 - 1/4 cup white sugar
 - 1 Tbsp brown sugar
 - 1 1/2 tsp baking powder
 - 1/4 tsp salt
 - 1/2 egg (or 2 Tbsp applesauce)
 - 3/4 cup milk
 - 3 Tbsp oil
 - 1 tsp vanilla
 - 2 Tbsp. White chocolate chips
 - 2 Tbsp Dark chocolate chips
 - 1/4 cup Milk chocolate chips
 - 1/2 cup Nutella
-

Method

1. Preheat the oven to 400F. Line the mini muffin tin with mini muffin liners.
2. Mix dry ingredients in a bowl: flour, white sugar, brown sugar, baking powder, and salt.
3. Lightly beat egg in a separate bowl; stir in milk, oil, and vanilla. Mix liquid mixture into flour mixture until just incorporated (should still be lumpy).
4. Incorporate the chocolate chips into the batter
5. Fill each muffin cup with a little bit of batter and then add a layer of Nutella spread in the middle, and put the rest of the batter until the muffin cups are 3/4 of the way full.
6. Bake in a preheated oven until a toothpick inserted into a muffin comes out clean, 10-11 minutes.
7. Cool for 1 minute before transferring muffins to a wire rack.



Cloud Nine Delight



Ingredients

- 1 cup all purpose flour
 - 1/4 cup white sugar
 - 1 Tbsp brown sugar
 - 1 1/2 tsp baking powder
 - 1/4 tsp salt
 - 1/2 egg (or 2 Tbsp applesauce)
 - 3/4 cup milk
 - 3 Tbsp oil
 - 1 tsp vanilla
 - 15 Oreos
 - 1/3 cup white chocolate chips
 - 1 tub of Oreo frosting
 - Chocolate sauce
-

Method

1. Preheat the oven to 400F. Line the mini muffin tin with mini muffin liners.
2. Mix dry ingredients in a bowl: flour, white sugar, brown sugar, baking powder, and salt.
3. Lightly beat egg in a separate bowl; stir in milk, oil, and vanilla. Mix liquid mixture into flour mixture until just incorporated (should still be lumpy).
4. Crush Oreos and add them to the batter along with white chocolate chips.
5. Fill each muffin cup evenly with batter.
6. Bake in a preheated oven until a toothpick inserted into a muffin comes out clean, 10-11 minutes.
7. Cool for 1 minute before transferring muffins to a wire rack.
8. Once cooled completely frost muffins and top with crushed Oreos and chocolate sauce.



Petunia Muffins



Ingredients

- 1 cup all purpose flour
 - 1/4 cup white sugar
 - 1 Tbsp brown sugar
 - 1 1/2 tsp baking powder
 - 1/4 tsp salt
 - 1/2 egg (or 2 Tbsp applesauce)
 - 3/4 cup milk
 - 3 Tbsp oil
 - 1 tsp vanilla
 - 1 tsp cocoa powder
 - 1/2 cup M&Ms
-



Method

1. Preheat the oven to 400F. Line the mini muffin tin with mini muffin liners.
2. Mix dry ingredients in a bowl: flour, white sugar, brown sugar, cocoa powder, baking powder, and salt.
3. Lightly beat egg in a separate bowl; stir in milk, oil, and vanilla. Mix liquid mixture into flour mixture until just incorporated (should still be lumpy). Then lastly add the M&Ms and mix.
4. Fill each muffin cup evenly with batter.
5. Bake in a preheated oven until a toothpick inserted into a muffin comes out clean, 10-11 minutes.
6. Cool for 1 minute before transferring muffins to a wire rack.

Jafar's Banana Chocolate Explosion



Ingredients

1 cup all purpose flour
1/4 cup white sugar
1 Tbsp brown sugar
1 1/2 tsp baking powder
1/4 tsp salt
1 ripe banana
1/2 egg (or 2 Tbsp applesauce)
3/4 cup milk
3 Tbsp oil
1 tsp vanilla
3/4 cup chocolate chips

Method

1. Preheat the oven to 400F. Line the mini muffin tin with mini muffin liners.
2. Mix dry ingredients in a bowl: flour, white sugar, brown sugar, baking powder, and salt.
3. Mash the banana. Lightly beat egg in a separate bowl. Add the egg to the banana and stir in milk, oil, and vanilla.
4. Mix liquid mixture into flour mixture until just incorporated (should still be lumpy). Mix in the chocolate chips.
5. Fill each muffin cup evenly with batter.
6. Bake in a preheated oven until a toothpick inserted into a muffin comes out clean, 10-11 minutes.
7. Cool for 1 minute before transferring muffins to a wire rack.



Almond Explosion



Ingredients

- 1 cup all purpose flour
 - 1/4 cup white sugar
 - 1 Tbsp brown sugar
 - 1 1/2 tsp baking powder
 - 2 Tbsp cocoa powder
 - 1/4 tsp salt
 - 1/2 egg (or 2 Tbsp applesauce)
 - 3/4 cup milk
 - 3 Tbsp oil
 - 1 tsp vanilla
 - 1/2 cup chocolate chips
 - 1/2 cup Nutella
 - 1/4 cup thinly sliced almonds
-



Method

1. Preheat the oven to 400F. Line the mini muffin tin with mini muffin liners.
2. Mix dry ingredients in a bowl: flour, white sugar, brown sugar, baking powder, cocoa powder, and salt.
3. Lightly beat egg in a separate bowl; stir in milk, oil, vanilla, almonds (keep some to the side), and chocolate chips. Mix liquid mixture into flour mixture until just incorporated (should still be lumpy).
4. Fill each muffin cup evenly with batter and sandwich Nutella in between the layers of batter. Top each muffin with a few of the almonds.
5. Bake in a preheated oven until a toothpick inserted into a muffin comes out clean, 10-11 minutes.
6. Cool for 1 minute before transferring muffins to a wire rack.

Reaper Muffin



Ingredients

- 1 cup all purpose flour
 - 1/4 cup white sugar
 - 1 Tbsp brown sugar
 - 1 1/2 tsp baking powder
 - 1/4 tsp salt
 - 2 tbsp. cocoa powder
 - 1/4 cup semi sweet chips
 - 1/4 cup white chocolate chips
 - 1/4 cup M&Ms
 - 1/2 egg (or 2 Tbsp applesauce)
 - 3/4 cup milk
 - 3 Tbsp oil
 - 1 tsp vanilla
 - 1/2 cup Nutella
-

Method

1. Preheat the oven to 400F. Line the mini muffin tin with mini muffin liners.
2. Mix dry ingredients in a bowl: flour, white sugar, brown sugar, baking powder, salt, and cocoa powder.
3. Lightly beat egg in a separate bowl; stir in milk, oil, and vanilla. Mix liquid mixture into flour mixture until just incorporated (should still be lumpy).
4. Mix in the chocolate chips and M&Ms.
5. Fill each muffin cup evenly with batter.
6. Bake in a preheated oven until a toothpick inserted into a muffin comes out clean, 10-11 minutes.
7. Cool for 1 minute before transferring muffins to a wire rack.
8. Top each cooled muffin with Nutella.

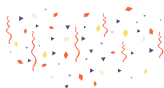


Confetti Cloud



Ingredients

1 cup cake flour
1/4 cup white sugar
1 Tbsp brown sugar
1 1/2 tsp baking powder
1/4 tsp salt
1/2 egg (or 2 Tbsp applesauce)
3/4 cup milk
3 Tbsp oil
1 tsp vanilla
1/2 cup white chocolate chips
Food coloring
Sprinkles
Icing



Method

1. Preheat the oven to 400F. Line the mini muffin tin with mini muffin liners.
2. Mix dry ingredients in a bowl: flour, white sugar, brown sugar, baking powder, and salt.
3. Lightly beat egg in a separate bowl; stir in milk, oil, and vanilla. Mix liquid mixture into flour mixture until just incorporated (should still be lumpy). Use food colouring to colour the batter.
4. Mix in the chocolate chips.
5. Fill each muffin cup evenly with batter.
6. Bake in a preheated oven until a toothpick inserted into a muffin comes out clean, 10-11 minutes.
7. Cool for 1 minute before transferring muffins to a wire rack.
8. Once completely cooled frost the cupcakes and top with sprinkles.

Oreo Muffin Delight



Ingredients

1 cup all purpose flour
1/4 cup white sugar
1 Tbsp brown sugar
1 1/2 tsp baking powder
1/4 tsp salt
1/2 egg (or 2 Tbsp applesauce)
3/4 cup milk
3 Tbsp oil
1 tsp vanilla
12 Oreos
Whipping cream
Chocolate sprinkles

Method

1. Preheat the oven to 400F. Line the mini muffin tin with mini muffin liners.
2. Mix dry ingredients in a bowl: flour, white sugar, brown sugar, baking powder, and salt.
3. Lightly beat egg in a separate bowl; stir in milk, oil, and vanilla. Mix liquid mixture into flour mixture until just incorporated (should still be lumpy).
4. Crush the Oreo cookies and add them to the mixture.
5. Fill each muffin cup evenly with batter.
6. Bake in a preheated oven until a toothpick inserted into a muffin comes out clean, 10-11 minutes.
7. Cool for 1 minute before transferring muffins to a wire rack.
8. Top the muffins with whipping cream and sprinkles.



Whipped Oreo Delight



Ingredients

1 cup all purpose flour
1/4 cup white sugar
1 Tbsp brown sugar
1 1/2 tsp baking powder
1/4 tsp salt
1/2 egg (or 2 Tbsp applesauce)
3/4 cup milk
3 Tbsp oil
1 tsp vanilla
8 Oreos, crushed
Whipped cream



Method

1. Preheat the oven to 400F. Line the mini muffin tin with mini muffin liners.
2. Mix dry ingredients in a bowl: flour, white sugar, brown sugar, baking powder, and salt.
3. Lightly beat egg in a separate bowl; stir in milk, oil, and vanilla. Mix liquid mixture into flour mixture until just incorporated (should still be lumpy).
4. Add crushed Oreos into the batter (save some crumbs for later).
5. Fill each muffin cup evenly with batter.
6. Bake in a preheated oven until a toothpick inserted into a muffin comes out clean, 10-11 minutes.
7. Cool for 1 minute before transferring muffins to a wire rack.
8. Once the muffins are completely cooled top with whipped cream and the remaining Oreo crumbs.