

NO. 1

CAL 379

**CHOCOLATE
AVOCADO**
MUFFINS

YIELDS
TEN - TWELVE

4OZ
CUP
CAKES



INGREDIENTS

1.25 LB CHOCOLATE CAKE MIX (DUNCAN HINES OR/ BETTY CROCKER)
3 EGGS
½ CUP VEGETABLE OIL
1 1/3 CUPS PRUNE JUICE
1/2 CUP AVOCADO PUREE
1/2 CUP CHOCOLATE CHIPS
AS NEEDED: POWDERED SUGAR
CHOCOLATE-MELTED (OPTIONAL)

PROCESS

1. PREHEAT OVEN AT 350 DEGREES.
IN A MIXER WITH THE PADDLE ATTACHMENT ADD THE CAKE MIX, EGGS, VEGETABLE OIL AND HALF OF THE PRUNE JUICE. MIX ON SPEED #1 UNTIL SMOOTH (APPROX 1-2 MINUTES). ADD THE REMAINING JUICE AND AVOCADO PUREE AND MIX UNTIL SMOOTH ON MEDIUM SPEED (ANOTHER 1-2 MINUTES). ADD CHOCOLATE CHIPS AND MIX JUST UNTIL INCORPORATED ON LOW SPEED.
2. WITH AN ICE CREAM SCOOP (4OZ) FILL MEDIUM CUPCAKE PANS AND BAKE FOR 15-18 MINUTES OR UNTIL A KNIFE COMES CLEAN IN THE MIDDLE AND CENTER SPRINGS BACK TO THE TOUCH. REMOVE AND ALLOW TO COOL 15-20 MINUTES. REMOVE FROM MUFFIN PANS. DUST TOPS WITH POWDERED SUGAR AND DRIZZLE WITH MELTED CHOCOLATE. PLACE IN COOLER FOR ONLY 2-3 MINUTES TO ALLOW CHOCOLATE TO SET REMOVE AND SERVE OR WRAP TIGHTLY AND STORE AT ROOM TEMP.



LUBY'S CULINARY SERVICES.