

COLDPRESSED

# the Good Oil



50% LESS SATURATED FAT THAN OLIVE OIL

IDEAL FOR FRYING, ROASTING, DRESSING AND BAKING

GROWN AND PRESSED IN NEW ZEALAND

## THE GOOD OIL KIDS, GOOD CHOCOLATE CUPCAKES

$\frac{3}{4}$  cup + 2 Tbsp plain flour  
 $\frac{1}{4}$  cup + 2 Tbsp cocoa powder  
 $\frac{3}{4}$  tsp baking soda  
 $\frac{3}{4}$  tsp baking powder  
 $\frac{1}{4}$  tsp salt  
 $\frac{1}{2}$  cup brown sugar  
 $\frac{1}{2}$  cup white sugar  
1 egg  
 $\frac{1}{2}$  cup milk  
 $\frac{1}{4}$  cup of THE GOOD OIL  
1 tsp vanilla  
 $\frac{1}{2}$  cup boiling water

### Berry Icing

375g berry flavoured icing sugar  
2-3 Tbsp boiling water  
50g butter, softened

Line a 12 hole muffin tray with muffin cases. Sift the dry ingredients into a large bowl, then add the sugars and stir in.

Add the egg and milk and mix until combined. Then very slowly drizzle the Good Oil into the batter and mix until well combined.

Tip – Be sure to slowly drizzle the oil in, don't dump it. The batter will be runny.

Pour the batter into a measuring cup and pour evenly into each paper case until  $\frac{3}{4}$  filled.

Bake at 180 C for 20 minutes.