

CAKE, SPONGE & MUFFIN, SWEET GOODS

CRÉME MUFFIN MIX 10KG

A versatile mix that produces soft, moist muffins with a delicious home-made taste.

BASIC RECIPE

INGREDIENTS	WEIGHT (KG OR L)
Group 1	
MAURI Crème Muffin Mix	1.000kg
Fresh Eggs	0.350kg
Water - variable	0.230L
Group 2	
Oil	0.250kg

METHOD

STEP 1
Add Group 1 ingredients to mixer fitted with paddle attachment.

STEP 2
Mix for 1 minute on speed 1. Scrape down.

STEP 3
Mix for 4 minutes on speed 2. Scrape down.

STEP 4
Slowly add the vegetable oil while mixing, until the oil is fully mixed in.

STEP 5
Make into different varieties and drop into muffin cups at desired weight.

STEP 6
Bake at 180-190°C until baked.

MAURI™ Baking better together

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This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.