

CAKE, SPONGE & MUFFIN

CLASSIC CRÈME MUFFIN MIX

Enjoy the delicious taste and versatility of this muffin mix. It is sweet and buttery in flavour, moist and soft in texture, with a rough golden surface. It can carry other flavours and suspend particulates such as fruits and choc chips. Ideal for all muffin applications and slices.

BASIC RECIPE

INGREDIENTS

Classic Crème Muffin Mix

Egg

Water

Oil

WEIGHT

1.000kg

0.360kg

0.210kg

0.300kg

METHOD

STEP 1

Place Classic Crème Muffin Mix, egg and water into a bowl.

STEP 2

Using a paddle, mix on slow speed for 1 minute. Scrape bowl.

STEP 3

Mix for a further 3 minutes on medium speed.

STEP 4

Add oil to the bowl and blend on low speed for 2 minutes.

STEP 5

Deposit into paper lined muffin trays.

STEP 6

Bake at 200°C until baked through.

STEP 7

Transfer to wire rack to cool.