

## 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	WEIGHT
Classic Crème Muffin Mix	1.000kg
Egg	0.360kg
Water	0.210kg
Oil	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.