

CAKE, SPONGE & MUFFIN

CRÈME MUFFIN MIX

MAURI Crème Muffin Mix is a versatile mix, containing natural flavours, which produces soft, moist muffins with a delicious home-made taste. It is the perfect base to make a wide variety of muffin treats.

BASIC RECIPE

INGREDIENTS	WEIGHT (KG OR L)
MAURI Crème Muffin Mix	1.000kg
Egg	0.350kg
Water	0.250L
Oil	0.275kg

METHOD

STEP 1

Place water and egg into a bowl, and then add MAURI Crème Muffin Mix.

STEP 2

Using a beater, mix on low speed for 1 minute. Scrape down.

STEP 3

Mix for a further 3 minutes on medium speed.

STEP 4

Add oil and blend on low speed for 2 minutes.

STEP 5

Scale 160g of mix into a muffin tray lined with paper cups.

STEP 6

Bake at 200°C for approximately 30 minutes or until muffins have baked through.

VARIATIONS

Apple & Cinnamon

- Add 150g of diced apple and 3g of cinnamon

Choc Chip

- Add 150g of choc chips.

Blueberry

- Add 150g of blueberries.

Date & Walnut

- Add 150g of chopped dates and 3g of cinnamon. Place a full walnut on top of each muffin before baking.