

**CAKE, SPONGE & MUFFIN, SWEET GOODS**

# APRICOT STREUSEL MUFFINS

These apricot streusel muffins are bursting with apricot filling baked inside moist muffins and topped with a delicious sprinkle of streusel.



## INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
<b>MUFFIN</b>	
Classic Variety Loaf & Cake Mix 15kg	1.000kg
Egg	0.380kg
Oil	0.100kg
Tinned Apricots (drained)	0.700kg
Almond Essence	0.001kg
Cinnamon	0.003kg
Icing Sugar for Dusting	to taste
<b>CRUMBLE TOPPING</b>	
Plain Flour	0.300kg
Demerara Sugar	0.170kg
Unsalted Butter	0.200kg

## METHOD

### CRUMBLE

#### STEP 1

Rub plain flour, demerara sugar and unsalted butter together to form a crumble.

#### STEP 2

Set aside in the fridge or freezer until required.

### MUFFIN

#### STEP 1

Combine all ingredients in a bowl.

#### STEP 2

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



**STEP 3**

Blend on slow speed for a further 4 minutes.

**STEP 4**

Deposit into a paper lined muffin tin.

**STEP 5**

Top batter with prepared crumble topping.

**STEP 6**

Bake at 180°C until baked through.

**STEP 7**

Transfer to wire rack to cool.

**STEP 8**

Dust with icing sugar.

Best eaten fresh on day made. Store at ambient temperature.

Product Name: Classic Variety Loaf & Cake Mix, Product Code: 61081