

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)
MUFFIN	
Classic Variety Loaf & Cake Mix	15kg
Egg	0.380kg
Oil	0.100kg
Tinned Apricots (drained)	0.700kg
Almond Essence	0.001kg
Cinnamon	0.003kg
Icing Sugar for Dusting	to taste
CRUMBLE TOPPING	
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