

Crème Muffin

The Classic Crème Muffin is a delicious, soft and moist muffin with crispy muffin top finish and a sweet buttery flavour.

INGREDIENTS

INGREDIENTS	WEIGHT
Classic Crème Muffin Mix	1.000kg
Egg	0.360kg
Water	0.210kg
Oil	0.300kg

PRODUCTS

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

Product Name: Classic Crème Muffin Mix 15kg, Product Code: 102792

METHOD

MUFFIN

1. Place muffin mix, egg and water into a bowl.
2. Using a paddle, mix on slow speed for 1 minute. Scrape bowl.
3. Mix for a further 3 minutes on medium speed.
4. Add oil to bowl and blend on low speed for 2 minutes.
5. Deposit into paper lined muffin trays.

This recipe is a general description of ingredients and method only, for use by qualified experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.



6. Bake at 200°C until baked through.
7. Transfer to wire rack to cool.

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