

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

With back-to-school time coming up quickly, this Raspberry Chocolate Muffin Recipe is perfect for lunchboxes. A delicious, quick, and easy recipe that kids are bound to enjoy – try it in your bakery today.

We hope you enjoy the recipe!

INGREDIENTS

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MUFFIN	
Chocolate Crème Muffin Mix	1.000kg
Eggs	0.350kg
Water	0.330kg
Oil	0.275kg
FILLING	
White Chocolate Chips/Buttons	0.120kg
Frozen Raspberries	0.290kg

METHOD**STEP 1**

Place Water and Eggs into a bowl, and then add Chocolate Crème Muffin Mix.

STEP 2

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

STEP 3

Mix for a further 4 minutes on medium speed.

STEP 4

Add Oil and blend on low speed for 2 minutes.

STEP 5

Remove bowl from machine and gently fold in Frozen Raspberries, reserving a little for garnishing before baking.

STEP 6

Scale 170g of mix into extra-large muffin tray lined with paper cups.

STEP 7

Sprinkle tops of each muffin with White Chocolate Chips and the remaining Frozen Raspberries.

STEP 8

Bake at 200°C until baked through.

These instructions may vary depending on manufacturer's premises and equipment used.