



CAKE, SPONGE & MUFFIN, SWEET GOODS

RHUBARB & RASPBERRY CRUMBLE MUFFIN

Indulge in these luscious Rhubarb & Raspberry Crumble Muffins. A delightful fusion of tart rhubarb and sweet raspberry in a moist and soft muffin base, topped with a buttery crumble that adds an extra layer of texture and delicious flavour.

INGREDIENTS



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CRUMBLE TOPPING

Plain Flour	0.300kg
Demerara Sugar	0.170kg
Unsalted Butter	0.200kg

FILLING

Frozen Rhubarb Cubes	0.210kg
Raspberry Juice	0.040kg
Frozen Raspberries	0.180kg

MUFFIN

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

WEIGHT

METHOD

CRUMBLE TOPPING

STEP 1

Rub all ingredients together to form a crumble, set aside in the fridge or freezer until required.



RHUBARB CHUNKS

STEP 1

Mix the frozen pieces of rhubarb with the raspberry juice and let sit for 1hr to macerate.

MUFFIN

STEP 1

Place muffin mix, egg and water into a bowl.

STEP 2

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

STEP 3

Mix for a further 3 minutes on medium speed.

STEP 4

Add oil to the bowl and blend on low speed for 2 minutes.

STEP 5

Gently fold the frozen raspberry pieces and macerated rhubarb pieces into the muffin batter. Reserve some for garnishing before baking.

STEP 6

Deposit into paper lined muffin trays. Sprinkle tops of each muffin with the crumble topping and the remaining raspberry and rhubarb pieces.

STEP 7

Bake at 200°C until baked through.

STEP 8

Transfer to wire rack to cool.

STEP 9

Finish with a dusting of icing sugar.



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

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



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This recipe is a general description of ingredients and method only, for use by qualified and 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.