

# BAKED BACON MUFFINS

## OVERVIEW

17-113

## INGREDIENTS

### Group Muffin

Ingredient	KG	%
BAKELS MUFFIN MIX	0.400	100.00
Eggs	0.140	35.00
Water	0.090	22.50
Oil	0.112	28.00
Onion (caramelized)	0.048	12.00
Bacon (lightly cooked)	0.100	25.00
Bell Pepper (cubed)	0.052	13.00
Total Weight: 0.942		

**Yield:** 9 pieces x 100 grams

## METHOD

How to do it:

1. Place water, eggs and Bakels Muffin Mix in a mixing bowl.
2. Blend using a paddle on low speed for 1minute.
3. Scrape down and mix on medium speed for 4 minutes.
4. Slowly add oil. Incorporate sliced bell peppers and bacon.
5. Deposit 100-g batter into muffin tins until 2/3 full.
6. Bake at 210°C for 20-25 minutes. Decorate the top with grated cheese 5 minutes before the end of baking if desired.

\*To caramelize onions, slice the onion into thin strips. Fry in a pan with a little bit of oil until caramelized.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Muffins, Scones & Waffles



## FINISHED PRODUCT

Muffin, Savoury Good