



# **CHOCO-COCONUT MUFFINS**

### **INGREDIENTS**

Group Muffins
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Ingredient	KG	%
BAKELS MUFFIN MIX	0.500	100.00
Water	0.113	22.50
Oil	0.140	28.00
Eggs	0.125	25.00
Chocolate bar (chopped)	0.070	14.00
Desiccated Coconut	0.100	20.00
BAKELS CARAMEL CREAM	0.200	40.00
	Total Weight: 1.248	

#### **Group Toppings**

Ingredient	KG	%
Chocolate bar (chopped)	0.024	-
Desiccated Coconut	0.008	-
	Total Weight: 0.032	

Yield: 8 pieces x 150g



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Room Temperature



of the domin

Muffins, Scones & Waffles



**FINISHED PRODUCT** 

Muffin

## METHOD



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#### How to do it:

- 1. Place water, eggs, dessicated coconut and Bakels Muffin Mix in a mixing bowl.
- 2. Blend using cake paddle for approximately 1 minute at low speed.
- 3. Scrape down and mix at second speed for 4 minutes.
- 4. Slowly add cooking oil while mixing at low speed.
- 5. Fold in chopped chocolate bar
- 6. Deposit 150g into muffin tins.
- 7. Sprinkle group 2 ingredient on top.
- 8. Bake at 200°C for 30-40 minutes.