

# COFFEE BUTTERSCOTCH COCONUT MUFFINS

## INGREDIENTS

### Group Muffins

Ingredient	KG	%
BAKELS PREMIER BUTTERSCOTCH MUFFIN MIX	0.500	100.00
Eggs	0.185	37.00
Water	0.085	17.00
Oil	0.200	40.00
APITO EXPRESSO PASTE	0.025	5.00
Cashew nuts	0.035	7.00
Desiccated Coconut	0.065	13.00
<b>Total Weight:</b>	<b>1.095</b>	

### Group Toppings

Ingredient	KG	%
Cashew nuts	0.009	-
Desiccated Coconut	0.009	-
<b>Total Weight:</b>	<b>0.018</b>	

**Yield:** 9 pieces x 120g

## METHOD

How to do it:

1. Place Premiere Butterscotch Muffin Mix, eggs, water and oil 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. Add all remaining group 1 ingredients.
5. Deposit 120g batter into muffin tins.
6. Sprinkle with cashew nuts and walnuts.
7. Bake at 200°C for 30-40 minutes.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Muffins, Scones & Waffles



## FINISHED PRODUCT

Muffin