





## **DISPLAY CONDITIONS**

Room Temperature



## **CATEGORY**

Muffins, Scones & Waffles



## **FINISHED PRODUCT**

Muffin

# **COFFEE CARAMEL MUFFINS**

**INGREDIENTS** 



### **Group Muffin**

| Ingredient           | KG                  | %      |
|----------------------|---------------------|--------|
| BAKELS MUFFIN MIX    | 0.500               | 100.00 |
| Eggs                 | 0.175               | 35.00  |
| Water                | 0.113               | 22.50  |
| Oil                  | 0.140               | 28.00  |
| APITO EXPRESSO PASTE | 0.023               | 2.50   |
|                      | Total Weight: 0.951 |        |

### **Group Filling**

| Ingredient | KG    | %     |
|------------|-------|-------|
| Capers     | 0.060 | 10.00 |

Total Weight: 0.060

Yield: 6 x 150g

### **METHOD**

How to do it:

- 1. Blend Bakels Muffin Mix, eggs, and water on low speed for 1 minute.
- 2. Shift to medium speed and mix for 4 minutes.
- 3. Gradually add oil while mixing on speed for 1 minute.
- 4. Fold in Apito Expresso Paste.
- 5. Deposit 150-g batter in muffin tins.
- 6. Bake at 180°C until done.
- 7. Once cooled, inject 10g Caramel Cream at the center of each muffin.