

COFFEE CRUMBLE & HONEY LEMON MUFFINS

OVERVIEW

12-033/12-034

INGREDIENTS

Group Muffins

Ingredient	KG	%
BAKELS MUFFIN MIX	0.500	100.00
Eggs	0.175	35.00
Water	0.113	22.50
Oil	0.140	28.00
Total Weight: 0.928		

Yield: 10 pieces x 90g batter

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. Divide batter into 2 portions.
5. For variety muffins, add the following ingredients as listed below.
6. Deposit in muffin tins until 2/3 full.
7. Bake at 180°C until done.

For every 400-g batter, add the following:

1. Coffee crumble muffins – Add 10g Apito Espresso Paste and 20g peanut brittle
2. Honey lemon muffins – Add 4g honey and 6.8g Apito Lemon Paste



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Muffins, Scones & Waffles



FINISHED PRODUCT

Muffin