





## **DISPLAY CONDITIONS**

Room Temperature



# **CATEGORY**

Muffins, Scones & Waffles



#### FINISHED PRODUCT

Muffin

# **CORN MUFFIN DELIGHT**

# **OVERVIEW**

06-040

### **INGREDIENTS**

#### Group 1

Ingredient	KG	%
All Purpose Flour	0.500	100.00
Sugar	0.200	40.00
BAKELS BAKING POWDER	0.020	4.00
Salt	0.010	2.00
Eggs	0.125	25.00
Evaporated Milk	0.375	75.00
Vegetable Oil	0.188	37.50
Whole kernel corn	0.100	20.00
Preser V	0.006	0.40
	Total Weight: 1.524	

Yield: 34 x 44g

# **METHOD**





#### How to do it:

- 1. Mix together all purpose flour, sugar, Fino Double Acting Baking Powder, PreserV, evaporated milk and whole kernel corn for 1 minute on low speed.
- 2. Add eggs and vegetable oil. Mix until dry ingredients are dampened.
- 3. Place in well-greased muffin tins.
- 4. Bake at 200°C for 20-25 minutes.