



# **CREAMY MUFFINS**

## **OVERVIEW**

02-023

### **INGREDIENTS**

#### Group 1

Ingredient	KG	%
BAKELS MUFFIN MIX	0.250	100.00
Bread Flour	0.025	10.00
Water	0.125	50.00
Corn Oil	0.013	5.00
	Total Weight: 0.413	

Yield: 4 x 100-g batter

### **METHOD**

How to do it:

- 1. In a mixing bowl, combine Bakels Muffin Mix, bread flour and water.
- 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 oil while mixing at low speed.
- 5. For variety muffins, divide batter and mix with fruits or other flavors.
- 6. Deposit 100g of batter into paper-lined muffin pans.
- 7. Bake at 180°C for 20-25 minutes.



Room Temperature



Muffins, Scones & Waffles



FINISHED PRODUCT

Muffin