



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Muffins, Scones & Waffles



FINISHED PRODUCT

Muffin

GRANNY CORN MUFFINS

OVERVIEW

06-059

INGREDIENTS

Group 1

Ingredient	KG	%
Cake Flour	0.275	100.00
FINO MEAL BASE	0.025	9.09
FINO RYE BASE	0.010	3.64
Yellow corn meal	0.190	69.09
Sugar	0.010	3.64
BAKELS BAKING POWDER	0.005	1.82
Salt	0.005	1.82
Buttermilk (dry)	0.060	21.82
FINO MALT BASE	0.002	0.76
Total Weight:		0.582

Group 2

Ingredient	KG	%
Evaporated Milk	0.250	90.91
Water	0.225	81.82
BAKELS BALEC LACTO ALBUMEN	0.010	3.64
Water	0.050	18.18
Canola oil	0.055	20.00
Honey	0.050	18.18
Light corn syrup	0.030	10.91
BAKELS OVALETT	0.030	10.91
Total Weight:		0.700

Yield: 51 x 25-g batter

METHOD

How to do it:

1. Mix Group 1 at low speed until blended.
2. Dissolve Balec in water (2).
3. Mix Group 2 with Group 1. Stir gently to combine.
4. Spoon into prepared muffin tins and bake at 200°C for 20 minutes.