

RED VELVET MUFFINS

OVERVIEW

14-020

INGREDIENTS

Group Muffins

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.200	100.00
All Purpose Flour	0.020	10.00
Water	0.037	18.50
Oil	0.050	25.00
Eggs	0.070	35.00
Total Weight: 0.377		

Yield: 6 x 55g batter

METHOD

How to do it:

1. Combine all ingredients except oil in a mixing bowl. Mix on low speed for 1 minute. Scrape down.
2. Shift to medium speed and mix for 5 minutes. Scrape down.
3. Shift to low speed. Gradually add oil while mixing for 1 minute.
4. Deposit 55-g batter into greased and lined muffin tins.
5. Bake at 180°C for 15-18 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Muffins, Scones & Waffles



FINISHED PRODUCT

Muffin