



#### DISPLAY CONDITIONS

Room Temperature



#### CATEGORY

Muffins, Scones & Waffles



#### FINISHED PRODUCT

Muffin

## VARIETY MUFFINS

### OVERVIEW

11-024

## INGREDIENTS

### Group 1

Ingredient	KG	%
Cake Flour	0.500	100.00
Butter	0.094	18.80
Water	0.283	56.68
Sugar	0.568	113.50
Eggs	0.441	88.16
BAKELS CAKE CONCENTRATE	0.075	15.00
Vegetable Oil	0.353	70.53

**Total Weight:** 2.313

### Group Add-ons

Ingredient	KG	%
APITO BLUEBERRY PASTE	-	-
BAKELS LES FRUITS 50% BLUEBERRY	-	-
APITO STRAWBERRY PASTE	-	-
BAKELS LES FRUITS 50% STRAWBERRY	-	-
APITO ORANGE PASTE	-	-
FINO DARK CHOCOLATE CHIPS	-	-
APITO PANDAN PASTE	-	-
Macapuno	-	-
APITO UBE PASTE	-	-
APITO BUTTA VANILLA ESSENCE	-	-
Corn grits	-	-

**Total Weight:** 0.000

**Yield:** 25 pieces x 90g batter

## METHOD

How to do it:

1. Cream butter and sugar on low speed for 5 minutes.
2. Add cake flour and Bakels Cake Concentrate.
3. Add eggs and water. Mix on low speed for 1 minute. Scrape.
4. Mix on medium speed for 4 minutes.
5. Add oil while mixing on low speed for 1 minute.
6. Deposit in paper lined muffin pans.
7. Bake at 180°C.

Suggested ingredients to be added using 360-g base batter (good for 4 pcs. x 90-g batter):

1. Blueberry muffins – 14.4g Apito Blueberry Paste and 20g Les Fruits Blueberry as topping (5g per muffin).
2. Strawberry muffins - 3.6g Apito Strawberry Paste and 20g Les Fruits Strawberry as topping (5g per muffin).
3. Chocolate chips muffin – 27g Fino Dark Chocolate Chips.
4. Jaffa muffins – 7.2g Apito Orange Paste and 27g Fino Dark Chocolate Chips.
5. Macapuno pandan muffins – 0.78g Apito Pandan Paste and 36g macapuno.
6. Ube macapuno muffins – 0.78g Apito Ube Paste and 36g macapuno.
7. Butter corn muffins – 0.36g Apito Butta Vanilla Essence and 72g corn grits.