

# WHITE CHOCOLATE CRANBERRY MUFFINS

## INGREDIENTS

### Group Muffins

Ingredient	KG	%
BAKELS MUFFIN MIX	0.400	100.00
Water	0.040	10.00
Oil	0.060	15.00
Eggs	0.080	20.00
BAKELS LES FRUITS 50% CRANBERRY	0.230	57.50
Total Weight:		0.810

### Group Drizzle

Ingredient	KG	%
BAKELS WHITE CHOCOLATE TRUFFLE (Heat & Pour)	0.002	-
Total Weight:		0.002

**Yield:** 1 loaf cake (199cm x 73cm x 62cm)

## METHOD

How to do it:

1. Place water, eggs and Bakels Muffin Mix in a mixing bowl.
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 cooking oil while mixing at low speed.
5. Fold in 200g Les Fruits Cranberry to the batter.
6. Deposit batter into a greased and lined loaf pan. Swirl 30g Les Fruits Cranberry on top.
7. Bake at 200°C for 50-60 minutes.
8. Cool and drizzle with Bakels White Chocolate (H&P) Truffle.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Muffins, Scones & Waffles



## FINISHED PRODUCT

Muffin