



Cakes and Muffins - Muffins

**Recipe No:**  
**R718 - R718a**

## CHOCOLATE MUFFINS



USING BAKELS CHOCOLATE MUFFIN MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Water	0.550	14.5%
	Eggs	0.700	18.5%
	BAKELS CHOCOLATE MUFFIN MIX	2.000	53%
2	SOYABEAN OIL	0.550	14%
<b>Total Weight</b>		<b>3.800</b>	

**Method:** 1. Place Group 1 in machine bowl and blend for approximately 1 minute on slow speed.  
2. Scrape down.  
3. Mix on second speed for 4 minutes.  
4. Blend Group 2 in on slow speed.  
5. Bake at 215°C for approximately 20 minutes.

**Notes:** For cup cake muffins deposit 60g of mixture into muffin tins.  
For Double Chocolate Muffins, add 500g (1lb 4oz) Chocolate Chips to the recipe. For Jaffa Muffins, add 150g (6oz) APITO ORANGE PASTE to the recipe.

Recipe percentages are on total batter/mix weight (100%).

**Yield:** 4 dozen Muffins scaled at 75 g. or 2.5 dozen Large Muffins scaled at 110 g.