



Cakes and Muffins - Muffins

Recipe No:

R721 - R721a

LOW FAT MUFFINS

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	BAKELS LOW FAT MUFFIN MIX	3.000
	Water	1.560

Total Weight	4.560
---------------------	--------------

Method: 1. Place all ingredients in machine bowl and mix on slow speed for 1 minute. Scrape down.
2. Mix for a further 4 minutes on second speed. Do not overmix.
3. Deposit the desired batter weight into muffin cups.
4. Bake at 180°C (356°F) for approximately 20 minutes.

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.
For product variations add (calculate on batter weight) 20-30% (depending on fruit profile preferred) dried fruits, diced apple or any of Bakels quality fruit fillings to the prepared batter.

Yield: Yield 76 muffins scaled at 60g.