



Cakes and Muffins - Muffins

**Recipe No:**  
**R718 - R718c**

## **CHOCOLATE RUM & RAISIN PUDDING**

USING BAKELS CHOCOLATE MUFFIN MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Water	0.550	11.8%
	Eggs	0.700	15%
	BAKELS CHOCOLATE MUFFIN MIX	2.000	42.9%
	CHOCKEX SUPREME (grated)	0.300	6.4%
2	SOYABEAN OIL	0.550	11.8%
3	Raisins	0.500	10.7%
	APITO RUM PASTE	0.060	1.3%

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<b>Total Weight</b>	<b>4.660</b>
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**Method:**

1. Presoak Group 3 for 1 hour.
2. Place Group 1 in mixing bowl in the above order.
3. Blend for approximately 1 minute on slow speed.
4. Scrape down.
5. Mix on second speed for 4 minutes.
6. Blend in Group 2 and 3 on slow speed.
7. Deposit 500g of prepared batter into 900g pudding bowls.
8. Smooth pudding tops, place required size greaseproof paper on pudding tops.
9. Place prepared puddings onto baking tray.
10. Place tray in oven and cover tops with greaseproof paper.
11. Steam for 10 seconds.
12. Bake at 160°C for approximately 3-4 hours.

**Notes:** Recipe percentages are on total batter / mix weight (100%)

**Yield:** 9 Chocolate Puddings