



Cake Muffins and Cupcakes (Using Apito Utility Cake Mix)



Ingredients

Group 1

Ingredient	KG
Apito Utility Cake Mix	1.000
Instant Clearjel	0.025
Egg	0.200
Water (Variable)	0.400

Total Weight: 1.625

1. Blend all ingredients together on low speed for 1 minute.
2. Scrape down.
3. Beat on 2nd speed for 2 minutes.
4. Deposit into muffin tins lined with paper cup cases no. 700.
5. Fill to approximately $\frac{3}{4}$ full.
6. Oven temperature 210°C.
7. Variation recipes below.

Yield: CAKE MUFFINS (Cup Cakes) – Recipe 38260B Variations: PRINCESS MUFFINS: $\frac{3}{4}$ fill muffin cases with basic muffin batter. Then pipe a small amount of PETTINA PRINCESS MIX into the top of each muffin. APPLE AND CINNAMON MUFFINS: Add 500g of diced solid pack apple and 15g of cinnamon. Sprinkle the top with cinnamon sugar before baking. JAFFA MUFFINS: Add 200g choc bits and 25g APITO ORANGE PASTE. RUM & RAISIN MUFFINS: Add 400g chopped raisins and 50g APITO RUM PASTE. BANANA MUFFINS: Add 500g mashed bananas and 25g APITO BANANA PASTE. SPICY FRUIT MUFFINS: Add 400g sultanas and 15g mixed spice. CHERRY COCONUT MUFFINS: Add 400g finely chopped glace cherries, 100g fine coconut and 25g APITO MARASCHINO PASTE. PINEAPPLE MUFFINS: Add 400g crushed pineapple (well drained) and 25g APITO PINEAPPLE PASTE.



Category

[Bakery](#), [Patisserie](#)



Finished Product

[Muffin](#)