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DISPLAY CONDITIONS

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CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Buttacake, Cupcake, Muffin

CAKE MUFFINS OR CUP CAKES (USING BAKELS BUTTACAKE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Bakels Buttacake Mix	1.000
Egg	0.250
Water (Variable)	0.450
Total Weight: 1.700	

METHOD

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. Bake at approximately 210°C.
6. For variations to this recipe see below.

Notes: When adding fruit to the batter use 25 grams of INSTANT CLEARJEL.

Variations on the basic muffin recipe:

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: To basic muffin batter add 500 g of diced solid pack apple and 15 g cinnamon. Sprinkle the top with cinnamon sugar before baking.

JAFFA MUFFINS: To basic muffin batter add 200 g of choc bits and 25 g of APITO ORANGE FLAVOURING PASTE.

RUM & RAISIN MUFFINS: To basic muffin batter add 400 g chopped raisins and 50 g of APITO RUM PASTE.

BANANA MUFFINS: To basic muffin batter add 550 g mashed bananas and 25 g of APITO BANANA FLAVOURING PASTE.

SPICY FRUIT MUFFINS: To basic muffin batter add 400 g sultanas and 15 g of mixed spice.

CHERRY COCONUT MUFFINS: To basic muffin batter add 400 g finely chopped glacé cherries, 100 g fine coconut and 25 g APITO MARASCHINO FLAVOURING PASTE.

PINEAPPLE MUFFINS: To basic muffin batter add 400 g crushed pineapple (well drained) and 25 g APITO PINEAPPLE FLAVOURING PASTE.