



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Buttecake, Cupcake, Muffin

CARAMEL AND NUT MUFFINS OR CUP CAKES (USING BAKELS BUTTACAKE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Bakels Buttacake Mix	1.000
Bakels Millionaires Caramel Filling	0.400
Bakers Caramel	0.010
Egg	0.200
Water (Variable)	0.300
Total Weight:	1.910

Group 2

Ingredient	KG
Nuts (crushed)	0.200
Total Weight:	0.200

METHOD

1. Place ingredients in Group 1 in the mixing bowl.
2. Blend together.
3. Scrape down.
4. Beat on 2nd speed for 3 minutes.

5. Add crushed nuts and blend in on low speed.
6. Deposit into muffin tins lined with paper cup cake cases No. 700.
7. Fill to approximately $\frac{3}{4}$ full.
8. Oven temperature 210°C.