



#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Cupcake, Muffin

## CARAMEL AND NUT MUFFINS OR CUPCAKES (USING APITO UTILITY CAKE MIX)

### INGREDIENTS

#### Group 1

Ingredient	KG
Apito Utility Cake Mix	1.000
Instant Clearjel	0.025
Bakels Millionaires Caramel Filling	0.400
Bakers Caramel	0.010
Egg	0.200
Water (Variable)	0.300
Nuts (crushed)	0.200
<b>Total Weight:</b>	<b>2.135</b>

### 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.