



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Muffin

HONEY AND WALNUT MUFFINS AND CUPCAKES (USING APITO UTILITY CAKE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Apito Utility Cake Mix	1.000
Instant Clearjel	0.025
Honey	0.200
Ginger	0.010
Egg	0.200
Water (Variable)	0.200
Total Weight:	1.635

Group 2

Ingredient	KG
Walnuts (crushed)	0.300
Total Weight:	0.300

METHOD

1. Place ingredients in Group 1 in the mixing bowl.
2. Blend together.
3. Scrape down.

4. Beat on 2nd speed for 2 minutes.
5. Add walnuts 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. Sprinkle tops of muffins with walnut crumbs before baking.
9. Oven temperature 210°C.