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**CATEGORY**

Bakery, Patisserie



**FINISHED  
PRODUCT**

Muffin

# HONEY BRAN MUFFINS (USING PETTINA FRUIT AND NUT LOAF MIX)

## INGREDIENTS

### Group 1

Ingredient

Water (Variable)

Egg

Honey

Pettina Fruit and Nut Loaf Mix

Bran

Bakers Caramel

Sultanas

KG

1.150

0.300

0.350

1.750

0.275

0.015

0.600

**Total Weight: 4.440**

**Yield:** Notes: Bakers caramel may be varied to suit the desired colour.

## METHOD

1. Blend all ingredients in mixing bowl in above order.
2. Blend on slow speed until clear.
3. Drop or pipe into greased or papered muffin tins.
4. Oven temperature 200°C.