



## CATEGORY

Bakery, Patisserie



## FINISHED PRODUCT

Muffin

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

## INGREDIENTS

### Group 1

Ingredient	KG
Water (Variable)	1.150
Egg	0.300
Honey	0.350
Pettina Fruit and Nut Loaf Mix	1.750
Bran	0.275
Bakers Caramel	0.015
Sultanas	0.600
<b>Total Weight:</b>	<b>4.440</b>

**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.