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CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Muffin

MARBLE MUFFINS (USING BAKELS CREME CAKE MUFFIN MIX)

INGREDIENTS

Group 1

Ingredient	KG
Water (Variable)	0.225
Egg	0.350
Bakels Creme Cake Muffin Mix	1.000
Total Weight: 1.575	

Group 2

Ingredient
Vegetable Oil

KG
0.275

Total Weight: 0.275

Group 3

Ingredient
Water (Variable)
Egg
Bakels Chocolate Muffin Mix

KG
0.275
0.350
1.000

Total Weight: 1.625

Group 4

Ingredient
Vegetable Oil

KG
0.275

Total Weight: 0.275

Yield: This recipe can also be used for making marble bar cakes. Oven temperature 180°C.

METHOD

1. Place Group 1 in mixing bowl.
2. Blend for approximately 1 minute on low speed.
3. Scrape down.
4. Blend on 2nd speed for 4 minutes.
5. Blend in Group 2 on low speed.
6. Half fill prepared muffin pans with BAKELS CRÈME CAKE MUFFIN batter.
7. Then pipe an equal quantity of BAKELS CHOCOLATE MUFFIN batter on top completely filling muffin pan.
8. Oven temperature 215°C