

# PLAIN MUFFIN (USING BAKELS PLAIN MUFFIN MIX NO EGG)

## INGREDIENTS

### Group 1

Ingredient	KG
Water (Variable)	0.220
Bakels Plain Muffin Mix No Egg	1.000
Egg	0.370
Vegetable Oil	0.280
<b>Total Weight:</b>	<b>1.870</b>

**Yield:** PLAIN MUFFIN MIX NO EGG can also form the base for many varieties by adding your own selection of complementary ingredients e.g. Choc Chip, Fruit etc.

## METHOD

1. Place Group 1 in mixing bowl.
2. Blend for approximately 1 minute on low speed.
3. Scrape down.
4. Blend on second speed for 4 minutes.
5. Scale as desired.
6. Oven temperature 200°C.



### CATEGORY

Bakery, Patisserie



### FINISHED PRODUCT

Muffin