



## **Product benefits:**

- Easy to make, simply add egg, oil and water to the mix.
- · Moist cake muffins with great peaks and typical muffin cracks.
- · Produce an endless variety by adding your own inclusions, colours and flavours.
- Suitable for freeze thaw applications, save time, produce in bulk.
- No artificial colours or flavours.

## **RECIPE:**

1000g MUFFIN MIX 250ml TAP WATER 350g EGG 175g CANOLA OIL

## **METHOD:**

- 1. Add egg and water to mixing bowl
- 2. Add Muffin Mix to mixing bowl
- 3. Using a cake-beater, mix on medium speed for 4 minutes
- 4. Add canola oil and any inclusions (choc chips etc.) and mix on low speed until clear (between 1 and 2 minutes). Add fragile inclusions by hand and fold through
- 5. Fill into paper lined muffin tins
- 6. Bake at 2000 for 25 minutes or until golden brown and tender. (110g muffin )

