



Cakes and Muffins - Muffins

**Recipe No:**  
R721 - R721a

**LOW FAT MUFFINS**

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	BAKELS LOW FAT MUFFIN MIX	3.000
	Water	1.560
<b>Total Weight</b>		<b>4.560</b>

**Method:** 1. Place all ingredients in machine bowl and mix on slow speed for 1 minute. Scrape down.  
2. Mix for a further 4 minutes on second speed. Do not overmix.  
3. Deposit the desired batter weight into muffin cups.  
4. Bake at 180°C (356°F) for approximately 20 minutes.

**Notes:** The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.  
For product variations add (calculate on batter weight) 20-30% (depending on fruit profile preferred) dried fruits, diced apple or any of Bakels quality fruit fillings to the prepared batter.

**Yield:** Yield 76 muffins scaled at 60g.