



Cakes and Muffins - Muffins

Recipe No:
R203 - R203c

CARROT CAKE, MUFFIN & SLICE

USING FINO BRAN MUFFIN MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Finely Grated Carrot	1.000
	Water	0.325
	Sultanas	0.500
	Crushed Pineapple	0.400
2	FINO BRAN MUFFIN MIX	2.400
	BAKELS CRÈME CAKE MIX	1.600
	Eggs	1.000
	SOYABEAN OIL	0.400
	Baking Soda	0.040
Total Weight		7.665

- Method:**
1. Place Group 1 in a saucepan.
 2. Place on heat and bring to boil for 2 minutes.
 3. Place Group 1 and Group 2 in machine bowl.
 4. Muffins - mix on slow speed for 2 minutes.
 5. Cakes and Slices - mix on slow speed for 8 minutes.
 6. Oven temperatures:
 7. Muffins - 12 minutes at 220 °C (430°F)
 8. Loaves - 20 minutes at 200°C (390°F)
 9. Slices - 18 minutes at 175°C (350°F).

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.

Yield: Yield: Muffins - 108 units @80g (3oz), Loaves - 19 greased nut roll tins @450g (1lb 2oz), Slices - 1 standard baking tray.