

AMERICAN CAKE MUFFIN MIX

REF: CS201

Review date 15.02.99

American Cake Muffin Mix is a complete mix which requires only the addition of water and vegetable oil to make American cake muffins or loaf cakes. The batter and baked products are both freeze/thaw stable and when baked, the cakes have wrapped shelf life of at least 5 days at ambient depending on the life of any additional ingredients (e.g. blueberries).

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
American Cake Muffin Mix	5.000	11	0	<ul style="list-style-type: none"> • Add the liquids to the American Cake Muffin Mix in a machine bowl and using a beater, mix on slow speed for 1 minute. (The water should be tempered to give a final batter temperature of 22-24°C (72-76°F). Scrape down well. • Beat for approximately 6 minutes on middle speed. • Fold fruit or chocolate chips, etc. into the batter prior to depositing. (For soft fruits like blueberries or redcurrants use from frozen with a light dusting of flour). • Deposit approximately 75g of batter into paper cases on muffin trays. • Decorate the tops as desired. • Bake to a golden colour at 185-195°C (365-390°F) for approximately 30 minutes. • For chocolate muffins you can also use American Chocolate Cake Muffin Mix.
Water	2.000	4	8	
Vegetable Oil	1.000	2	4	
Fruit, nuts or chocolate chips (approx.)	1.000	2	4	
Total	9.000	20	0	
RECIPE - Chocolate Muffins				
American Cake Muffin Mix	5.000	11	0	
Cocoa Powder	0.350	0	12	
Water	2.350	5	4	
Vegetable Oil	1.000	2	4	
Fruit, nuts or chocolate chips (approx.)	1.000	2	4	
Total	9.700	21	8	

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.