



CRÈME MUFFIN MIXES

For rich & creamy American style muffins.

- ✓ Creamy mouthfeel & soft texture.
- ✓ Excellent volume & good tolerance.
- ✓ Produces muffin with beautiful domes.
- ✓ Long fresh-keeping quality.

CODE: C12990 / C13000



CRÈME MUFFIN MIXES

A premium range of Muffin Mixes for the production of soft, moist & creamy American-style muffins. This range has been formulated to meet the evolving need of the market and delivers consistent results every time you bake. It's convenient and simple to bake recipe, makes it ideal for professional chefs and bakers in the foodservice industry.



CRÈME MUFFIN MIX - VANILLA

C12990

An easy-to-use complete mix for the production of rich, soft and moist vanilla flavoured American-style muffins and cupcakes.

RECIPE

CRÈME MUFFIN MIX - VANILLA	1000 gm
Eggs	400 gm
Shortening (Oil)	340 gm
Water (Approx)	220 gm

CRÈME MUFFIN MIX - COCOA

C13000

An easy-to-use complete mix for the production of rich, soft and moist chocolate flavoured American-style muffins and cupcakes.

RECIPE

CRÈME MUFFIN MIX - COCOA	1000 gm
Eggs	400 gm
Shortening (Oil)	400 gm
Water (Approx)	320 gm

BAKING METHOD

Place all the ingredients except oil in a mixing bowl. Using a planetary mixer with the paddle attachment, mix at slow speed for 1 minute. Mix at medium speed for 3 minutes. Scrape the batter, add oil and again mix at slow speed for 1 minute. Pour the batter into the muffin tray/mould and bake at 180°C to 200°C for approx. 20 to 25 minutes.

INGREDIENTS

Wheat Flour, Sugar, Edible Vegetable Oil, Edible Starch, Milk Solids, Raising Agents (E541, E500), lodised Salt, Nature Identical Flavouring, Stabilisers (E412, E415), Emulsifiers (E471, E475).

INGREDIENTS

Wheat Flour, Sugar, Cocoa Solids, Edible Vegetable Oil, Edible Starch, Milk Solids, Raising Agents (E541, E500), Salt, Nature Identical Flavouring, Stabilisers (E412, E415), Emulsifiers (E471, E475).











