



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Pâtisserie



## OCCASION

Easter



## FINISHED PRODUCT

Cake, Cupcake, Dessert, Muffin,  
Sweet Good

# HOT CROSS MUFFINS

## INGREDIENTS

### Group : Muffins

Ingredient	KG
<u>Plain Crème Cake Mix</u>	1.000
Egg	0.365
Vegetable oil	0.330
Water	0.230
Mixed spice	0.030
Orange marmalade	0.200
Mixed fruit (sultanas, raisins and mixed peel)	0.344
<b>Total Weight:</b>	<b>2.499</b>

### Group : Assembly/Decoration

Ingredient	KG
<u>White Fudgice</u>	0.110
Warmed orange marmalade	0.110
<b>Total Weight:</b>	<b>0.220</b>

## METHOD

### Muffins

1. Place all cake ingredients (excl. mixed fruit) into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.

3. Scrape down.
4. Mix for a further 4 minutes on medium speed.
5. Add the mixed fruit and mix for 1 minute on slow speed.
6. Scale at 110g into muffin cases.
7. Bake at 180°C for approx. 30 minutes.

**Assembly/Decoration**

1. Once the muffins have cooled, warm the orange marmalade in a bowl.
2. Brush 5g of the marmalade onto each muffin.
3. Pipe 5g of [White Fudgice](#) into a cross shape on each muffin.