



RASPBERRY CARAMEL MUFFIN

INGREDIENTS

Group 1

| Ingredient | KG | % |
|----------------------------|-------|--------|
| Multimix Cake Base | 1.000 | 100.00 |
| Egg | 0.365 | 36.50 |
| Oil | 0.300 | 23.00 |
| Water | 0.230 | 23.00 |
| Total Weight: 1.895 | | |

Yield: 15 muffins

METHOD

Muffin Batter

1. Add all ingredients (except **Raspberry Millionaires Caramel**) into a bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 6 minutes on medium speed.
5. Deposit 120g into each tulip case.
6. Bake at 182°C for 30-35 minutes.

Finishing



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Valentine's Day



FINISHED PRODUCT

Muffin, Sweet Good

1. Heat [Raspberry Millionaires Caramel PF](#) and pipe approximately 35g into each muffin from the top.