



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Cake, Muffin

VEGAN CHOCOLATE CHIP MUFFIN

INGREDIENTS

Group 1

Ingredient	KG	%
Multimix Vegan Cake Complete	1.000	100.00
Water	0.490	49.00
Vegetable oil	0.270	27.00
Total Weight:	1.760	

Group :Inclusions on batter weight

Ingredient	KG	%
Dark Chocolate Chips	0.264	15.00
Total Weight:	0.264	

Yield: 16 muffins

METHOD

1. Add all ingredients into a bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 5 minutes on medium speed.
5. Add dark chocolate chips mix for 1 min on low speed
5. Deposit 120g into each muffin tulip case.

6. Bake at 190°C for 30-35 minutes.

7. Inject [RTU Chocolate Cream Filling](#) into the centre and on top to finish.