





Ambient



**CATEGORY** 

Patisserie



Cake, Confectionery, Muffin

## **VEGAN ORANGE AND CHOCOLATE CHIP MUFFIN RECIPE**

## **INGREDIENTS**

## Group 1

Ingredient	KG	%
Multimix Vegan Cake Complete	1.000	100.00
Water	0.490	49.00
Vegetable oil	0.270	27.00
Dark Chocolate Chips	0.150	15.00
Orange zest	0.020	2.00
	Total Weight: 1.930	

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. Deposit 120g into each muffin tulip cases.
- 6. Bake at 190°C for 30-35 minutes.