

Golden   
**MUFFIN**



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## BASIC RECIPE



GOLDEN MUFFIN	1.000 kg
Whole egg	0.350 kg
Vegetable oil	0.300 kg
Water, approx.	0.225 l
Total weight	1.875 kg

Mixing time: Mix all the ingredients for 3 – 5 minutes on medium speed until smooth.

Baking temperature: 180° C

Baking time: depending on the scaling weight



## CHOCOLATE MUFFINS



GOLDEN MUFFIN	1.000 kg
Whole egg	0.400 kg
Vegetable oil	0.300 kg
Cocoa powder	0.070 kg
Water, approx.	0.250 l
Total weight	2.020 kg

Mixing time: Mix all the ingredients for 3 – 5 minutes on medium speed until smooth.

Baking temperature: 180° C

Baking time: depending on the scaling weight

General remark: 0.150 kg chocolate drops can be added per each kg batter.

### ... EASILY PREPARED

- simple and quick processing
- permits many variations of the basic batter by adding further ingredients (e.g. raisins, nuts, fruit, chocolate, etc.)
- typical cracks on the surface

### ... AND SOON IN EVERYBODY'S MOUTH

- outstanding freshkeeping qualities
- delicious flavour



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