

Product Information

Description

A rich indulgent chocolate muffin mix made with real cocoa makes soft moist muffins or muffin loaf. Why not add mandarins to the muffins to make them that extra special.

Brand: Middleton Catering Mixes

Description: Chocolate Muffin Mix

Pack Size: 3.5kg

Storage: Ambient

Order Code: CM0009TW

(Internal Code: (P710))

Shelf Life

24 hours after baking

Portion Yields

Approx 26 x 65g batter portions per 1kg of mix.

Approx 91 x 65g batter portions per 3.5kg of mix (whole bag)

Compliance

Manufactured in a factory accredited to BRC Standards

Features and Benefits

- ✓ Easy to use just add water and oil.
- ✓ Suitable for Vegetarians
- ✓ 2020 Sugar Compliant

Nutritional Information

Nutritional Information	100g as sold	Per 65g portion as consumed
Energy (kJ)	1570	1025
Energy (kcal)	371	245
Fat (g)	4.9	13.4
of which Saturates (g)	3.4	2.6
Carbohydrate (g)	73	28
of which Sugars (g)	34.5	13.2
Fibre (g)	4.0	1.5
Protein (g)	9.2	3.5
Salt (g)	1.3	0.5



Ingredients

WHEAT Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), Sugar, Reduced Fat Cocoa Powder (7.6%), Dried Whole **EGG** Powder, Raising Agents (E450(i), E500(ii)), Palm Oil, Butter **MILK** Powder, Chocolate Flavour (0.35%), Thickener (Xanthan Gum).

May Contain: Soya

Allergens

For allergy advice see ingredients in “**bold**” and UPPERCASE

Cooking Instructions

Dry Mix	Vegetable Oil	Water	Batter Portions 65g
1kg	300g	400g	26
3.5kg	1.05kg	1.4kg	91

1. Add dry mix to the bowl.
2. Mix together the oil and water.
3. Add $\frac{2}{3}$ of the mixture to the bowl and beat on slow speed for 1 minute.
4. Scrape down then add remaining mixture and beat for a further 1 minute on slow speed.
5. Beat on fast speed for 2 minutes.
4. Scrape down mixture and beat for a further 1 minute on slow speed. Add fruit as required.
5. Scale at 65g (2.5oz) into muffin cases.
6. Bake at 190-200°C / 400-410°F for approximately 25 minutes. Reduce by 5-10 minutes for fan assisted ovens.