

# GLUTEN FREE CHOCOLATE MUFFIN MIX

## Product Information

### Description

A rich indulgent Gluten Free chocolate muffin mix made with real cocoa. Suitable for those with Coeliac Disease. Simply add oil, egg and water. For a special treat add fruit, chocolate chips and nuts.

Certified by Coeliac UK product CUK-M-198.

Brand: Middleton Cakes & Bakes Mixes

Description: Gluten Free Chocolate Muffin Mix

Pack Size: 3kg

Storage: Store in a cool dry place away from strong odours and direct sunlight

Order Code: U009A

(Internal Code: Y101 tub)

### Shelf Life

Unopened - 24 months

### Portion Yields

Dry Mix	500g
Oil	240ml
Whole Egg	4 eggs
Water	60ml

30 x 100g portions as sold per 3kg tub

Approximate cost: 91 x 65g = 11p each\*

\* Based on RSP Feb 2017, cost does not include extra ingredients i.e. egg, butter etc.

### Features and Benefits

Easy to use, just add oil, water and eggs.

Suitable for Vegetarians

### Nutritional Information

Nutritional Information	100g as sold
Energy (kJ)	1535.5
Energy (kcal)	367.1
Fat (g)	1.3
of which Saturates (g)	0.5
Carbohydrate (g)	85.4
of which Sugars (g)	45.1
Protein (g)	2.2
Salt (g)	1.505



### Ingredients

Sugar, Maize Starch, White Rice Flour, Reduced Fat Cocoa Powder (6.23%), Potato Starch, Raising Agents (E341(i), E500), Salt, Agar Gum, Thickener (Xanthan Gum), Flavouring, Tapioca Starch, Flavouring, Acidity Regulator (Sodium Ascorbate).

### Allergens

For allergy advice see ingredients in UPPERCASE

### Cooking Instructions

1. Place the weighed out mix in the mixing bowl.
2. Select the beater attachment.
3. In a separate container mix together all of the liquids.
4. Add the liquids to the dry mix for 1 minute on a slow speed.
5. Scrape down and mix for a further 3 minutes on a medium speed.
6. Additions of fruit or choc chips can be folded in at the end of the mixing time.
7. Scale at 65g into muffin cases.
8. Bake at 200°C/400°F/Gas Mark 6 (Fan Oven 175°C) for 25 minutes.
9. Cooking times and temperatures will vary.