

## Product Information

### Description

A delightful fluffy plain muffin mix with a creamy vanilla taste for soft moist muffins or muffin loaf. For something that will tickle your taste buds add peaches and raspberries.

Brand: Middleton Catering Mixes

Description: Plain Muffin Mix

Pack Size: 3.5kg

Storage: Ambient

Order Code: CM0008TW

(Internal Code: P709)



### 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 portions as consumed
Energy (kJ)	1630	1047
Energy (kcal)	385	250
Fat (g)	5.4	13.5
of which Saturates (g)	3.8	2.8
Carbohydrate (g)	75	29
of which Sugars (g)	28.6	10.9
Fibre (g)	2.0	0.8
Protein (g)	8.7	3.3
Salt (g)	1.2	0.4

### Ingredients

**WHEAT** Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), Sugar, Dried Whole **EGG** Powder, Palm Oil, Raising Agents (E450(i), (E500(ii)), Butter **MILK** Powder, Flavouring, Thickener (Xanthan Gum).

May Contain: Soya

### Allergens

For allergy advice see ingredients in "**bold**" and UPPERCASE

### Cooking Instructions

Dry Mix	Veg Oil	Water	Batter Portions 65g
1kg	300g	400g	26
Whole bag 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.
6. Scrape down mixture and beat for a further 1 minute on slow speed. Add fruit as required.
7. Scale at 65g (2.5oz) into muffin cases.
8. Bake at 190-200°C / 400-410°F for approximately 25 minutes. Reduce by 5-10 minutes for fan assisted ovens.