



ONDEH-ONDEH MUFFIN

INGREDIENTS

Group A

Ingredient	KG
BAKELS CRÈME CAKE MIX	0.500
Eggs	0.175
Water	-
Total Weight:	0.675

Group B

Ingredient	KG
Apito Pandan Paste	0.019
Vegetable Oil	0.140
Total Weight:	0.159

Group C

Ingredient	KG
Gula Melaka	-
Total Weight:	0.000



DISPLAY CONDITIONS

Ambient



CATEGORY

Cakes, Muffins & Sponge Products



OCCASION

Afternoon Tea



FINISHED PRODUCT

Muffin

Group D

Ingredient

BAKELS BUTTA BLENDS

Fino Shortening

Icing sugar

KG

0.200

0.300

0.175

Total Weight: 0.675

METHOD

- In a mixing bowl, mix ingredients A at low speed for 1 minute.
- Scrape down the mixture and then mix for another 4 minutes at medium speed.
- Fold in ingredients B and mix evenly.
- Deposit 60gm batter into muffin tray. Next, inject 10gm of gula melaka filling (ingredient C) into each of them.
- Bake at temperature 190°C (top) and 180°C (bottom) for +/- 25 minutes. Once muffin is bake, leave it to cool.
- Place all ingredients D into mixing bowl and beat at medium speed until light (approximate 5 minutes).
- Decorate with the cream and finish off with some gula melaka and shredded coconut over the top.