



RED VELVET MUFFIN

INGREDIENTS

Group Muffin Batter

Ingredient	KG
BAKELS RED VELVET CAKE MIX	1.000
Eggs	0.400
Water	0.200
Oil	0.400
Total Weight:	2.000

METHOD

1. Whisk all ingredients on low speed for 1 min.
2. Scrape down the mixture and continue to whisk for another 3 mins at medium speed.
3. Deposit batter into muffin cup at 60g.
4. Bake at 180°C for 20 - 25 mins then it is ready to be served.



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Cakes, Muffins & Sponge Products



OCCASION

Afternoon Tea, Summer



FINISHED PRODUCT

Cupcake, Dessert, Muffin