

Magdalenas



Recipe Suggestion

Emulpals® 110

Palsgaard® DMG 5611

Product: Magdalenas, for manufacturers of premix for craft bakers

Recipe:

	Fresh eggs		Egg powder	
	Plain	Cocoa	Plain	Cocoa
Sugar	486g	460g	427g	425g
Cake flour	444g	418g	434g	384g
Whole egg powder			65g	65g
Emulpals® 110	6g	8g	10g	12g
Low fat cocoa powder (10/12%)		50g		50g
Non-fat milk powder	50g	50g	50g	50g
Baking powder	7g	7g	7g	7g
Palsgaard® DMG 5611	2g	2g	2g	2g
Salt	3g	3g	3g	3g
Xanthan gum	1g	1g	1g	1g
Premix	1000g	1000g	1000g	1000g
Premix	1000g	1000g	1000g	1000g
Liquid oil	350g	350g	350g	350g
Fresh eggs/past.eggs	300g	300g		
Water	150g	150g	400g	400g
Total	1800g	1800g	1750g	1750g

Procedure:

* Method: All – in

* Equipment: Hobart A200N, 8 l bowl and a spatula

* Stirring conditions:

* Add all the liquid ingredients into the bowl. The dry ingredients are weighed, sieved and added to the bowl.

Stir all ingredients (except the oil) at slow speed for 1 min. Add the oil and then stir at medium speed for 3-8 min, depending on type of machine.

Batter density is measured.

Fill the muffin cups to approx. 2/3 level

* Baking time: Approx. 15-20 minutes at 185-220°C (365-428°F), depending on size and weight.

Identification: Magdalenas (97722501-ALL-E-RS)-106

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