

Muffin American Style

Recipe Suggestion Emulpals® 116 Palsgaard® DMG 5611



Product: Muffin – American Style, for manufacturers of premix for craft bakers

Recipe:

	Fresh eggs		Egg powder	
	Plain	Cocoa	Plain	Cocoa
Sugar	486g	460g	427g	425g
Cake flour	437g	411g	427g	377g
Whole egg powder			65g	65g
Low fat cocoa powder (10/12%)		50g		50g
Non-fat milk powder	55g	55g	55g	55g
Baking powder	10g	10g	10g	10g
Emulpals [®] 116	6g	8g	10g	12g
Palsgaard [®] DMG 5611	2g	2g	2g	2g
Salt	3g	3g	3g	3g
Xanthan gum	1g	1g	1g	1g
Premix	1000g	1000g	1000g	1000g
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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 I bowl and a spatula

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

^{*} Stirring conditions:

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

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