

Ultra Moist[®] Muffin Base

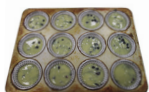


MFR #6309150
50 Lb. Bag



Small Batch

Makes 12 - 13
2.4 oz. muffins



Ultra Moist Muffin Base	1 lb. bag
Eggs	3 XL eggs
Oil	$\frac{3}{4}$ cup
Water	$\frac{1}{2}$ cup
Blueberries	$\frac{2}{3}$ cup

1. Add 1 lb. bag of base to a mixing bowl.
2. In a separate bowl, whisk 3 XL eggs and add on top of dry base, then add oil. Whisk 1 minute.
3. Add half of the water and whisk 1 minute. Add the rest of the water and whisk 1 more minute for a total of 3 minutes mix time.
4. Fold in blueberries gently, using a spatula. Do not over mix.
5. Makes 13 muffins using #16 ice cream scoop roughly 2.3 - 2.5 oz. each.
6. Bake at 350°F for 23 minutes or until toothpick comes out clean.



50 Lb. Batch

Ultra Moist Muffin Base	50 lb. bag
Eggs	17.5 lbs.
Oil	15 lbs.
Water	11 lbs., 4 oz.
Blueberries	10 lbs. (or desired amount)

1. Add 50 lbs. of base and eggs to a mixing bowl.
2. Mix for 1 minute on low speed., then 3 minutes on medium.
3. Add oil and water. Mix 1 minute on low.
4. Scrape bowl, mix another 2 minutes on low. Fold in blueberries gently, using a spatula.
5. Scoop into prepared papered or greased pans using #16 ice cream scoop roughly 2.3 - 2.5oz each, or #10 scoop for 4 oz. muffins.
6. Bake at 375 - 400°F in rack oven or 325 - 350°F in convection oven on low fan for approx. 21 - 23 minutes for #16 scoop muffins or 30 - 32 minutes for #10 scoop muffins or until toothpick comes out clean.

About bake times:

Bake times will vary with the size of pan/type of cake. Your oven temp may vary. Adjust temps and times accordingly.