

*Golden*  
**Muffin**





## Basic recipe

GOLDEN MUFFIN	1.000 kg
Whole egg	0.350 kg
Vegetable oil	0.300 kg
Water, approx.	0.225 l
<b>Total weight</b>	<b>1.875 kg</b>

Mixing time: Mix all the ingredients for 3 - 5 minutes on medium speed until smooth.  
 Baking temperature: 180° C  
 Baking time: depending on the scaling weight

## ... easily prepared

- simple and quick processing
- permits many variations of the basic batter by adding further ingredients (e.g. raisins, nuts, fruit, chocolate, etc.)
- typical cracks on the surface

## Chocolate Muffins

GOLDEN MUFFIN	1.000 kg
Whole egg	0.400 kg
Vegetable oil	0.300 kg
Cocoa	0.070 kg
Water, approx.	0.250 l
<b>Total weight</b>	<b>2.020 kg</b>

Mixing time: Mix all the ingredients for 3 - 5 minutes on medium speed until smooth.  
 Baking temperature: 180° C  
 Baking time: depending on the scaling weight  
 General remark: 0.150 kg chocolate drops can be added per each kg batter.

## ... and soon in everybody's mouth

- outstanding freshkeeping qualities
- delicious flavour



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