



All about American Muffins

Basic Recipes



American Muffins

Tulip cups à 110 g; total amount: 19

..... 1.000 kg	American Muffin
..... 0.450 kg	Vegetable Oil
..... 0.400 kg	Whole egg
..... 0.250 kg	Water

- ▶ Mix all ingredients at medium speed for approx. 3 minutes until smooth. Fill each liner with approx. 110 g of batter and bake.

American Chocolate Muffins

Tulip cups à 110 g; total amount: 20

..... 1.000 kg	American Muffin Schoko
..... 0.500 kg	Vegetable Oil
..... 0.550 kg	Whole egg
..... 0.200 kg	Water

- ▶ Mix all ingredients at medium speed for approx. 3 minutes until smooth. Fill each liner with approx. 110 g of batter and bake.

Baking technique for deck ovens/Thermo-Roll oven

- ▶ Baking temperature: approx. 210 °C
- ▶ Baking time: approx. 5 minutes
- ▶ Baking temperature: approx. 190 °C
- ▶ Baking time: approx. 22 minutes
- ▶ Baking temperature: approx. 200 °C
- ▶ Baking time: approx. 5 minutes with open damper

Baking technique for rack ovens

- ▶ Baking temperature: approx. 185 °C
- ▶ Baking time: 5 minutes
- ▶ Baking temperature: approx. 175 °C
- ▶ Baking time: 1 minute
- ▶ Steam: 3 litre
- ▶ Baking temperature: approx. 175 °C
- ▶ Baking time: 24 minutes

Curd filling, baking stable

..... 1.000 kg	Cheese Cake Mix Flat
..... 2.000 kg	Cream Cheese (low-fat)
..... 0.500 kg	Whole egg
..... 1.000 kg	Water, approx. 50 °C

- ▶ Mix all ingredients at high speed for approx. 3 minutes until smooth.

Crumbles

..... 1.000 kg	Mürbella
..... 0.500 kg	Butter

- ▶ Knead all ingredients to make crumbles.

Muffin Variations



Lemon Poppy Seed

..... 0.160 kg	Mohna
..... 0.030 kg	Citronella
..... 0.510 kg	Bon Citron

- ▶ Mix Mohna and Citronella into the light muffin batter and fill into muffin liners. Pipe approx. 20 g of Bon Citron into each centre.

Marble Muffin

..... 2.100 kg	American Muffin
	[see basic recipe]
..... 0.750 kg	American Muffin Schoko
	[see basic recipe]

- ▶ Fill each muffin liner with approx. 70 g of the light muffin batter and approx. 30 g of the chocolate muffin bater. Swirl the batters together with a butter knife.

Black and White

..... 0.300 kg	Chocolate Chunks, white
	▶ Mix into the chocolate muffin batter and fill into the muffin liners.

Piña Colada

..... 0.200 kg	Royal Batida de Côco
..... 0.500 kg	Covit
..... 0.025 kg	Dessert Paste Pineapple

- ▶ Bring the light muffin batter to taste with the Royal Paste and fill into muffin liners. Bring the Kokoskrone to taste with the dessert paste and pipe approx. 20 g into each centre.

Cranberry Muesli

..... 0.150 kg	Oat meal
..... 0.075 kg	Bienex
..... 0.200 kg	Cranberries

- ▶ Mix oatmeal and Bienex. Bake for approx. 10 minutes at 190 °C. After cooling down, mix the cranberries into the light muffin batter and fill into the muffin liners.

Blueberry

..... 0.300 kg	Blueberries, frozen
..... 0.015 kg	Kabi

- ▶ Cover the berries with Kabi, mix into the light muffin batter and fill into the muffin liners.

Muffin Variations

Raspberry

..... 0.300 kg Raspberries, frozen

..... 0.015 kg **Kabi**

- ▶ Cover the berries with Kabi, mix into the light muffin batter and fill into the muffin liners.

Banana-Chocolate

..... 0.100 kg **Dessert Paste Banana**

..... 0.300 kg **Chocolate Chunks, dark**

- ▶ Bring the batter to taste with the dessert paste, mix the chunks into the chocolate muffin batter and fill into muffin liners.

Chocolate Crumble with Cream Cheese Filling

..... 0.500 kg Cream Cheese filling, baking stable

..... 0.375 kg **Crumble (Mürbella)**

- ▶ Pipe approx. 20 g of the curd filling into the chocolate muffin batter and sprinkle crumbles on top.

Double Chocolate

..... 0.500 kg **Bon Chocolat**

- ▶ Pipe approx. 20 g into the centre of the chocolate muffin batter.

