





**DISPLAY
CONDITIONS**

Ambient



CATEGORY

Bakery



OCCASION

Christmas

CHRISTMAS FRUITCAKE MUFFINS

OVERVIEW

(Recipe makes 60 Fruitcake Muffins)

INGREDIENTS

Group I

| Ingredient | KG |
|-----------------------|--------------|
| Mastermarg Yellow | 0.600 |
| Water | 0.400 |
| Bakers Mix Blue Label | 2.000 |
| Glace Red Cherries | 0.200 |
| Glace Green Cherries | 0.200 |
| Ground Cinnamon | 0.006 |
| Mixed Spice | 0.010 |
| Sodium Bicarbonate | 0.006 |
| Blackjack (optional) | 0.004 |
| Total Weight: | 3.426 |

Group II

| Ingredient | KG |
|----------------------|--------------|
| Eggs | 0.700 |
| Total Weight: | 0.700 |

Group III

Ingredient

Pettina Muffin Mix

KG

2.000

Total Weight: 2.000

METHOD

1. Melt Mastermarg Yellow in warm water.
2. Add balance of Group I and mix together.
3. Simmer on low heat with lid on to swell fruit for ± 15 minutes.
4. Allow to cool.
5. Transfer Group I to a mixing bowl, add Group II and mix together well.
6. Add Group III and mix on medium speed until well developed.
7. Scale 100g into prepared muffin cups.
8. Bake at 180°C for 30 - 35 minutes with open damper.
9. Remove from the oven and glaze with melted butter while hot.