

CLASSIC MUFFINS (Allied)

Ingredients

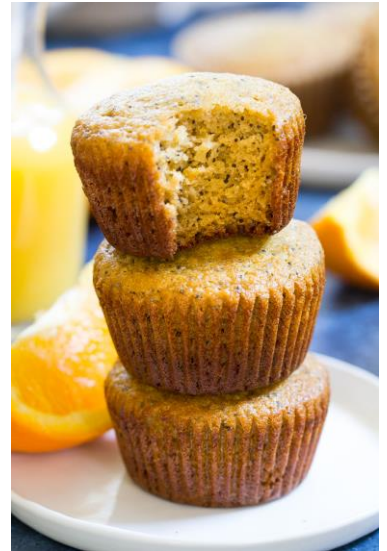
500g Classic Muffin Mix

200 ml water

Method

Add ½ water to the muffin mix, and blend for 1 minute on low speed. Then mix for a further 2 minutes on high speed. Add remaining water, mix for 1 minute on low speed and then a further minute on high. Blend in fruit or other additives and place in muffin cups. Bake at 190° - 200°C for approx. 25 minutes.

Makes approx. 12 muffins.



Orange & Poppy: Use grated rind of an orange and replace water with orange juice. Add ½ cup poppy seeds. If a stronger flavour is required use orange essence.

Lemon & Poppy: As per Orange & poppy but with lemon.

Chocolate/ Choc Chip: add 2Tbsp Dutch Cocoa and/or ½ cup Choc bits.

Fruit: Add sultanas, mixed fruit, dates, fruit medley, fresh apple, banana etc and /or mixed spice or cinnamon

Savoury: Use tomato juice in place of water and a combination of any of the following: Mixed herbs, grated cheese, feta, olives, ham, corn, sun dried tomatoes etc. etc...

Ingredients: Wheat Flour, Sugar, Vegetable Oil, Non Fat Milk Solids, Egg Solids, Raising Agents (500, 541), Salt, Maize Starch, Flavour, Colours (102, 110).