



Cakes and Muffins - Muffins

Recipe No:

38130 - 38130D

Caramel and Nut Muffins (Cup Cakes)

USING [Bakels Buttacake Mix](#)

| <u>Group</u> | <u>Ingredient</u> | <u>KG</u> |
|---------------------|-------------------------------------|--------------|
| 1 | Bakels Buttacake Mix | 1.000 |
| | Bakels Millionaires Caramel Filling | 0.400 |
| | Bakers Caramel | 0.010 |
| | Egg | 0.200 |
| | Water (variable) | 0.300 |
| 2 | Nuts (crushed) | 0.200 |
| Total Weight | | 2.110 |

Method:

1. Place ingredients in Group 1 in the mixing bowl.
2. Blend together.
3. Scrape down.
4. Beat on 2nd speed for 3 minutes.
5. Add crushed nuts and blend in on low speed.
6. Deposit into muffin tins lined with paper cup cake cases No. 700.
7. Fill to approximately $\frac{3}{4}$ full.
8. Oven temperature 210°C.