



ALLIED PINNACLE

Make Up Instructions

18708 CRÈME MUFFIN MIX

Recipe

18708 Pinnacle Crème Muffin Mix	1000g
30965 Gel-it Instant Fruit Pinnacle 12.5 kg (optional for maximum fruit suspension)	15g
Egg	350 ml
Water	225 ml
Vegetable Oil	275 ml
TOTAL	1865 g

Method

1. Place water, egg and the Pinnacle Complete Muffin Mix into a mixing bowl.
2. Using a paddle/beater, mix for one minute on 1st speed. Scrape down.
3. Mix for a further 1 minutes on 1st speed.
4. Add water on low speed until clear.
5. Blend for a further 2 minutes on 1st speed.
6. Bake at 190–200°C for approximately 20-35 minutes for muffins depending on the size.
7. Bake at 175°C for approximately 40-50 minutes for slabs depending on the size.
8. Bake at 175-180°C for approximately 30-45 minutes for bars/loaf cakes depending on the size.

Suggestions for Fruit Muffins

Follow step 1 to 3 then carefully blend in the following (per 1.0 kg batter weight)

- **Salted Caramel Muffins:** 20 g Pinnacle Caramel Kularome. Pipe 15 g of salted caramel filling (15 g) into the muffin batter. Once baked finish with a swirl of salted caramel filling on top and sprinkle with white chocolate flakes (5 g).
- **Apple & Cinnamon (Cassia) Muffins:** 150 g of Pinnacle Diced Apple and 10 g Cinnamon (Cassia). Finish with a light sprinkle of cinnamon (Cassia) sugar mixture before baking.



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- **Blueberry Muffins:** Add 150 g of frozen blueberries to the batter and just blend through. After depositing the muffin batter, drop 4 to 5 frozen blueberries to the top of the batter to finish off the unbaked muffin. The muffin batter is now ready to bake.
- **Spicy Apple Muffins:** 150 g of Pinnacle Fresh Stabilised Apple and 10g cassia. Sprinkle light with caster sugar before baking.
- **Double Choc Muffins:** 100 g of Pinnacle Choc Muffin Bits, 20 g Pinnacle Cake Choc Liquid Kularome, finished with a swirl of International Chocolate Icing (15 g) and sprinkle with milk chocolate flakes (5 g).
- **Cappuccino Muffins:** 20 g Pinnacle Coffee Kularome and finished with a swirl of cream cheese icing (15 g) on top and sprinkled with nutmeg (2 g).

Suggestions for Fruit Muffins Content

- **Jaffa Muffins:** 100 g of dawn orange icing fruit bits and 100 g of Pinnacle Choc Bits.
- **Orange and Poppy Seed Muffins:** 100 g of dawn orange icing fruit and 20 g of poppy seeds.
- **Lemon and Poppy Seed Muffins:** 100 g of dawn lemon icing fruit and 20 g of poppy seeds.
- **Triple Choc Chip Muffins:** 20 g of Pinnacle Chocolate Kularome, 50 g of Pinnacle Choc Muffin Bits and 100 g Pinnacle White Muffin Bits.
- **Muesli Muffins:** 50 g of rolled oats, 100 g of sultanas, 50 g of honey and 50 g of dried apricot pieces.
- **Caramel and Banana Muffins:** 10 g of Pinnacle Caramel Kularome and 150 g of Barkers Banana Filling.
- **Lemon and Poppy Seed Muffins:** 100 g of dawn lemon icing fruit and 20 g of poppy seeds. Pipe 30 g of the lemon custard into the centre of the batter prior to baking.
- **Blueberry Muffins:** Add 150 g of frozen blueberries to the batter and just blend through. After depositing the muffin batter, drop 4 to 5 frozen blueberries to finish off the unbaked muffin.