MUFFIN DOUGH

HANDLING

1. Muffin dough delivered frozen
2. Keep frozen until use
3. Refrigerated after use
4. To use, defrost the muffin dough in refrigerator for 24 hrs
5. Shelf life; 6 months frozen, 7 days refrigerated

PREPARATION

1. Reheat conventional oven 350 ^{O}F / 180 ^{O}C, convection oven 325°F / 150°C
2. Prepare muffin tray by using muffin liners or greasing tray lightly
3. Scoop batter into tray according to desired muffin size

BAKING TEMPERATURES & TIMES

1. Temperatures : conventional oven 350 ^{O}F / 180 ^{O}C, convection oven 325°F / 150°C
2. Times : 25 - 30 min, according to muffin size, the used oven
3. To test if muffins are baked, insert a toothpick into the muffin. If batter sticks to tester, return to oven to bake a few minutes longer
4. Once muffins are baked, remove from oven and allow to cool for approximately 10 min. NOTE : muffins continue to bake slightly even while cooling and are delicate to handle

OPERATOR MUFFIN YIELDS (approx.)

Muffins per pail 4.2 litres			
Ice cream scoop number	**# 10** ***Ivory***	**# 8** ***Gray***	**# 6** ***White***
Muffin size	3 oz	3.5 oz	4 oz
No. of muffins per pail	**29**	**25**	**20**

Muffins per pail 8 litres			
Ice cream scoop number	**# 10** ***Ivory***	**# 8** ***Gray***	**# 6** ***White***
Muffin size	3 oz	3.5 oz	4 oz
No. of muffins per pail	**56**	**49**	**39**

Muffins per pail 15 litres			
Ice cream scoop number	**# 10** ***Ivory***	**# 8** ***Gray***	**# 6** ***White***
Muffin size	3 oz	3.5 oz	4 oz
No. of muffins per pail	**106**	**94**	**75**

1. *Above yields allow a 5% waste/shrink per pail*
2. *Yields based on a level filled scoop and can vary depending on amount of batter placed in scoop*
3. *Margarine based yields are the same as canola based, however weight per muffin is slightly lower using margarine based batters*

# Ice cream scoop	Muffin no baked	Muffin baked
# 6	6 oz	4 oz
# 8	5 oz	3.5 oz
# 10	4 oz	3 oz