

Muffins Choc Choc Chip

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1.0 gallon

1

CODE INGREDIENT

	LBS.	OZ.
305 FLOUR - ALL PURPOSE	0	15.1
301 FLOUR WHL WHEAT STONE GRI	1	0.0
480 SUGAR GRANULATED CANE X F	1	10.7
155 EXTRACT VANILLA IMIT (6/32 OZ)	0	2.8
CHECK THIS AMOUNT @9 1/4 CUP		
453 BAKING SODA(12-24 oz)	0	0.7
481 SYRUP CHOC	0	7.5
1/4 teaspoon mace @7.5 batch		
377 CHOCOLATE CHIP SEMI REAL 4I	1	5.3
39 BUTTERMILK	0	8.1
123 EGG SCRAMBLE LIQUID FRESH	1	0.0
498 OIL SALAD CANOLA	1	8.1
234 COCOA PWDR BKNG 10-12% LO	0	3.3
3 WATER	0	9.2

1 muffin = 1 grain at 1/4 c.

Yield: 64 2 ounce muffins

Mix liquids, add dry. Mix until well blended. Elementary portion- #16, Catering portion- #10

BAKE AT 325 DEGREES FOR 25 MINUTES.

Muffin, Pumpkin

1.0 Gallons

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INGREDIENT	<i>small batch</i>	LBS.	OZ.
	T. OZ.	LBS.	OZ.
FLOUR - ALL PURPOSE	16.4	1	0.4
	T. OZ.	LBS.	OZ.
FLOUR WHL WHEAT STONE GRND	17.3	1	1.3
		LBS.	OZ.
SUGAR GRANULATED CANE X FINE		2	6.4
		LBS.	OZ.
BAKING SODA(12-24 oz)		0	0.9
Disolve 5.4 oz soda in 6 cups water.		LBS.	OZ.
POWDER BAKING DOUBLE ACTING		0	0.3
		LBS.	OZ.
OIL SALAD CANOLA		0	14.2
		LBS.	OZ.
PUMPKIN SOLID PACK FCY		2	0.0
		LBS.	OUNCES
SPICE CINNAMON GROUND(3-5#)		0	0.3
		LBS.	OZ.
NUTMEG (STORE)		0.0	0.2
		LBS.	OZ.
SPICE CLOVE GRND (6-1#)		0.0	0.1
		LBS.	OZ.
CHOCOLATE CHIP SEMI REAL 4000		0.0	12.7
		LBS.	OUNCES
EGG SCRAMBLE LIQUID FRESH		0.0	12.7

Yield: 64 2 ounce muffins =1 grain (1/4 cup batter)

Mix liquids, add dry. Mix until well blended. Elementary portion- #16, Catering portion- #10
BAKE AT 325 DEGREES FOR 25 MINUTES.

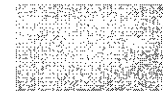
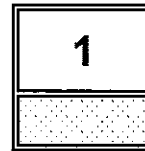
Muffin, Lemon Poppy Seed

8 GALLON = 21 LOAVES re-write 11/8/2014dr



GALLONS

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	LBS.	OZ.
FLOUR - ALL PURPOSE	1	3
	LBS.	OZ.
FLOUR WHL WHEAT STONE GRND	1	4.6
	LBS.	OZ.
BAKING SODA(12-24 oz)	0	0.5
	LBS.	OZ.
SUGAR GRANULATED CANE X FIN	1	14.0
	LBS.	OUNCES
EGG SCRAMBLE LIQUID FRESH	0	15.5
	GALLONS	CUPS
SKIM MILK	0	2.5
	LBS.	OZ.
OIL SALAD CANOLA	1	11.3
	CUPS	TABLESPOONS
EXTRACT VANILLA IMIT (6/32 OZ)	0	1.2
	CUPS	TABLESPOONS
EXTRACT LEMON PURE (6/16 OZ)	0	3.0
	CUPS	TABLESPOONS
COLORING FOOD YELLOW GOLD I	0	0.3
(poppy seed at 5 oz / cup)	LBS.	OZ.
SPICE POPPY SEED WHL(6-20oz)	0	1.5

Yield 64 2 ounce muffins = 1 grain using 1/4 cup batter

BEAT TOGETHER FOR 2 MINUTES POUR IN GREASED BREAD PANS.
 BAKE IN 350° OVEN FOR APROX. 75 MINUTES FOR BREAD AND 25 MINUTES FOR MUFFINNS
 CHECK DONESS AT 200° INTERNAL TEMPERATURE.

Muffin, Blueberry

1.0 GALLON

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INGREDIENT	LBS.	OZ.
FLOUR - ALL PURPOSE	1	5.2
FLOUR WHL WHEAT STONE GRND	1	8.3
SUGAR GRANULATED CANE X FINE	1	8.1
POWDER BAKING DOUBLE ACTING(6-5#	0	1.8
REDUCE IN OVEN AT 325 FOR 30MIN		
BLUEBERRY CULTIVATED IQF	1	0.0
STIR IN FROZEN		
BLUEBERRY CULTIVATED IQF	1	0.0
BUTTERMILK	1	2.2
EGG SCRAMBLE LIQUID FRESH	0	11.3
WATER	0	8.0
OIL SALAD CANOLA	1	2.2

BEAT LIQUIDS UNTIL THEY ARE LIGHT AND FLUFFY. ADD ALL DRY INGREDIENTS. MIX FROZEN BLUEBERRIES INTO MIXTURE. GENTLY FOLD IN COOKED BLUEBERRIES.

BAKE AT 375 FOR 20-25 MINUTES

Yield: 64 2 ounce muffins=1 grain using 1/4 cup batter

	B	C	D	E	F	G	H
1	Muffin, Apple Cinnamon						
2		1.0	GALLONS	1			
3	INGREDIENT	<i>small batch</i>		LBS.		OZ.	
4				LBS.		OZ.	
5	FLOUR - ALL PURPOSE			1		5.2	
6				LBS.		OZ.	
7	FLOUR WHL WHEAT STONE GRND			1		8.3	
8				LBS.		OZ.	
9	SUGAR GRANULATED CANE X FINE			1		8.1	
10				LBS.		OZ.	
11	POWDER BAKING DOUBLE ACTING(6-5#)			0		1.8	
12	DRAIN, REDUCE IN OVEN AT 325 FOR 30MIN			LBS.		OZ.	
13	APPLES CHIPPED IN WATER			1		0.0	
14	STIR IN W-dough hook			LBS.		OZ.	
15	APPLES CHIPPED IN WATER			1		0.0	
16				LBS.		OUNCES	
17	BUTTERMILK			1		2.2	
18				LBS.		OUNCES	
19	EGG SCRAMBLE LIQUID FRESH			0		11.3	
20				LBS.		OUNCES	
21	WATER			0		8.0	
22				LBS.		OZ.	
23	OIL SALAD CANOLA			1		2.2	
24	nutmeg.75 oz @ 2 qt batch			LBS.		OZ.	
25	SPICE NUTMEG GROUND(6-1#)			0		0.1	
26				LBS.		OZ.	
27	SPICE CINNAMON GROUND(3-5#)			0		0.1	
28							
29							
30	Mix liquids, add dry. Mix until well blended. Add frozen blueberries, mix lightly.						
31	Gently fold in cooked blueberries. Elementary portion- #16, Catering portion- #10						
32	BAKE AT 375 FOR 20-25 MINUTES						
33							
34	Yield 64 2 ounce muffins = 1 grain using 1/4 cup batter						
35							
36							

Banana Bread

updated 081309 rev2/14/2012

1.0

LOAVES

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INGREDIENT	LBS.	OZ.
OIL SALAD CANOLA	0	5.1
SUGAR GRANULATED CANE X FINE	0	9.1
EGG SCRAMBLE LIQUID FRESH	0	4.6
FLOUR - ALL PURPOSE	0	6.1
FLOUR WHL WHEAT STONE GRND	0	7.6
BAKING SODA(12-24 oz)	0	0.2
POWDER BAKING DOUBLE ACTING(6-5#)	0	0.1
BANANA FRESH #2 (OVERRIPE)	0	15.9
SALT EVAP FOOD GRADE IODIZE	0	0.1

Mixing instructions:

Warm bananas to room temperature

Combine oil and sugar in large bowl. Add eggs, mix well.

In separate bowl, combine all dry ingredients.

Add dry ingredients to oil, sugar and eggs, alternating dry ingredients and bananas.

Mix well, scraping side of bowl often.

Bake at 325 degrees for 60-75 minutes.

makes 1 large loaf using 5.5 cups or 2 regular loaves using 2.75 cups