



HOT CROSS MUFFINS

INGREDIENTS

Group 1

Ingredient	KG
Multimix Cake Base	1.000
Water	0.230
Oil	0.300
Egg	0.365
Lemon zest	0.020
Orange zest	0.020
Sultanas	0.120
Currants	0.080
Mixed spice	0.015
Bun spice	-
Total Weight:	2.150

METHOD

Hot Cross Muffins

1. Using a beater, blend all ingredients together for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 5 minutes.
4. Pipe 90g into a cupcake case.
5. Bake at 180°C for approximately 20 - 25 minutes.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Easter



FINISHED PRODUCT

Cake, Cupcake, Dessert, Muffin,
Sweet Good

6. Once cool, warm up some White Fudgice MB and thicken with some white chocolate. Pipe a cross onto each muffin and leave to set.

7. Add a pinch of brown sugar to finish.