

BREADS AND SWEET DOUGHS No.D 029 08
NUT MUFFINS

Yield 100

Portion 1 Muffin

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
272 cal	34 g	5 g	14 g	39 mg	169 mg	67 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 SUGAR,GRANULATED
 MILK,NONFAT,DRY
 BAKING POWDER
 SALT
 EGGS,WHOLE,FROZEN
 APPLESAUCE,CANNED,UNSWEETENED
 WATER,WARM
 OIL,SALAD
 PECANS,CHOPPED
 COOKING SPRAY,NONSTICK

Weight

5-1/2 lbs
 2-1/4 lbs
 1-3/4 oz
 2-3/4 oz
 5/8 oz
 2 lbs
 1-5/8 lbs
 2-1/8 lbs
 11-1/2 oz
 3 lbs
 2 oz

Measure

1 gal 1 qts
 1 qts 1 cup
 3/4 cup
 1/4 cup 2 tbsp
 1 tbsp
 3-3/4 cup
 3 cup
 1 qts
 1-1/2 cup
 1/4 cup 1/3 tbsp

Issue

Method

- 1 In mixer bowl, sift together flour, sugar, milk, baking powder and salt.
- 2 Add warm water, eggs, applesauce, salad oil and pecans; mix at low speed until dry ingredients are moistened about 15 seconds; scrape down sides and bottom of mixer bowl; continue to mix at low speed another 15 seconds. DO NOT OVER MIX. Batter will be lumpy.
- 3 Lightly spray each muffin cup with non-stick cooking spray. Fill each muffin cup 2/3 full.
- 4 Using a convection oven, bake at 350 F. 23 to 26 minutes with open vent, fan turned off the first 10 minutes, and then low fan. Remove muffins from oven and let cool.