

## **BLUEBERRY MUFFINS**

| NGREDIENTS   | 2½ LB BATCH   | 5 LB BATCH      |
|--|---|-----------------|
| IIFFY" Basic Muffin Mix  | 2½ lb   | 5 lb            |
| old Water  | 2¼ cups (18 oz)   | 4½ cups (36 oz) |
| lueberries, fresh or frozen  | 2 cups (10.5 oz)  | 4 cups (21 oz)  |
| ptional: Coarse Sanding Sugar  |   |                 |
| <ol> <li>Use a mixer with<br/>paddle attachment.</li> <li>Pour half of the total cold<br/>water into mixing bowl.<br/>Add Basic Muffin Mix.</li> </ol> | <ol> <li>Blend on low speed*<br/>for 30 more seconds.</li> <li>Add blueberries and<br/>mix on low speed* until<br/>blended (15 seconds).</li> </ol> |                 |
| <ol> <li>Blend on low speed*<br/>for 30 seconds.</li> </ol>  | <ol> <li>Scale into greased or<br/>paper-lined pan.</li> </ol>  |                 |

- **4.** Blend on low speed\* and gradually add remaining cold water to bowl.
- 5. Stop mixer. Scrape bowl and paddle.

- 9. Optional: Lightly sprinkle with coarse sanding sugar.
- **10.** Bake according to the table below:

 Low speed is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

| PAN          | SCALE             | CONVECTION               | STANDARD                 | YIELD 5 LB |
|--------------|-------------------|--------------------------|--------------------------|------------|
| SIZE         |                   | OVEN                     | OVEN                     | BATCH      |
| Jumbo muffin | #8 scoop (4.5 oz) | 375°F<br>20 - 25 minutes | 400°F<br>25 - 30 minutes | 29         |

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Baking time may vary depending on the oven and oven load.

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