

## INGREDIENTS

	2½ LB BATCH	5 LB BATCH
"JIFFY" Crème Cake Base Mix	2½ lb	5 lb
Milk	3½ cups (28 oz)	7 cups (1¾ quarts)
Fruity Rice Cereal	1½ cups (3 oz)	3 cups (6 oz)
<b>Optional:</b> Fruity Rice Cereal, crushed	As needed	As needed

## MILK GLAZE

Powdered Sugar	1 cup (4 oz)	2 cups (8 oz)
Milk	2 Tbsp	¼ cup (2 oz)



## MUFFINS

1. Add milk and fruity rice cereal to large bowl or pitcher. Steep for 15 minutes. Strain milk, do not discard cereal. Set aside.
2. Use a mixer with paddle attachment.
3. For a 5lb batch, add 40 oz of steeped cereal milk to mixing bowl. Add Crème Cake Mix.
4. Blend on low speed\* for 1 minute.
5. Stop mixer. Scrape bowl and paddle.
6. Blend on medium speed\*\* for 3 minutes.
7. Add steeped cereal to batter and gently stir by hand.
8. Scale into greased or paper-lined muffin pans.
9. **Optional:** Top with crushed cereal.
10. Bake according to the table below.

## MILK GLAZE

1. Mix all ingredients together.
2. Drizzle glaze over cooled muffins.

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

\*\* **Medium speed** is 2nd speed on a 3-speed mixer or 3rd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
Standard muffin	#20 scoop (1.87 oz)	300°F 22 - 26 minutes	350°F 24 - 28 minutes	73
Mini muffin	#40 scoop (0.75 oz)	300°F 12 - 15 minutes	350°F 16 - 19 minutes	185

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