

INGREDIENTS	5 LB BATCH	25 LB BATCH	50 LB BATCH
CMC Basic Muffin Mix	5 lb	25 lb	50 lb
Cold Water	3 cups (24 oz)	3¾ quarts (7 lb 8 oz)	15 lb
Pumpkin Puree	3½ cups (28 oz)	17½ cups (8 lb 12 oz)	17 lb 8 oz
Pumpkin Pie Spice	¼ cup (0.75 oz)	1¼ cups (3.75 oz)	2½ cups (7.5 oz)

1. Use a mixer with paddle attachment.
2. Pour half of the total cold water into mixing bowl. Add Basic Muffin Mix, pumpkin puree, and pumpkin pie spice.
3. Blend on low speed* for 30 seconds.
4. Blend on low speed* and gradually add remaining cold water to bowl.
5. Stop mixer. Scrape bowl and paddle.
6. Blend on low speed* for 30 more seconds.
7. Scale into greased or paper-lined muffin pan.
8. Bake according to table below:

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

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 50 LB BATCH
Standard muffin	#20 scoop (2 oz)	325°F 16 - 20 minutes	400°F 19 - 24 minutes	650

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