

INGREDIENTS	5 LB BATCH	25 LB BATCH	50 LB BATCH
CMC Basic Muffin Mix	5 lb	25 lb	50 lb
Lemon Instant Pudding Mix	1/4 cup (1.6 oz)	1 1/4 cups (8 oz)	2 1/2 cups (16 oz)
Water	1 1/4 quart (2 lb 8 oz)	12 lb 8 oz	25 lb
Lemon Flavor	1/4 cup (2 oz)	1 1/4 cups (10 oz)	2 1/2 cups (20 oz)
Poppy Seeds	1 Tbsp	5 Tbsp	10 Tbsp (3.1 oz)
Optional: Course Sanding Sugar	As needed	As needed	As needed

1. Use a mixer with paddle attachment.
2. Add Basic Muffin Mix and lemon instant pudding mix into mixing bowl.
3. Blend on low speed* for 30 seconds.
4. Add lemon flavor, poppy seeds, and half of total water into mixing bowl.
5. Blend on low speed* for 1 minute.
6. Stop mixer. Scrape bowl and paddle.
7. Blend on low speed* and gradually add remaining water into mixing bowl.
8. Blend on low speed* for 1 more minute.
9. Scale into greased or paper-lined pan.
10. **Optional:** Sprinkle sanding sugar on tops of muffins.
11. 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 SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 50 LB BATCH
Standard muffin	#20 scoop (1.7 oz)	350°F 11 - 16 minutes	400°F 12 - 16 minutes	714

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

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