



## CATEGORY

Confectionery, Industry



## FINISHED PRODUCT

Muffin

# AROZYME MUFFIN

## INGREDIENTS

### Group 1

Ingredient	KG	%
Egg	0.900	19.09
Water	0.450	9.54
Vegetable oil	1.000	21.21
<u>Aromatic Vanilla Extra Flavour</u>	0.060	1.27
Sugar	1.100	23.33
<u>Aromatic Arozyme M</u>	0.140	2.97
Salt	0.015	0.32
Soft wheat flour	0.900	19.09
Cocoa powder	0.150	3.18
Chocolate chips	-	-

**Total Weight:** 4.715

## METHOD

1. All-in-one method
2. Mixing time at slow speed: 1-2 minutes.
3. Mixing time at medium speed: 2 minutes.
4. Mixing time fast speed: 30 seconds.
5. At the end of the mixing time add chocolate chips.
6. Baking temperature: 190-175°C.
7. Baking time: 20-25 minutes.