

Baking mixture – Instant muffin mix Article number: 303096

Powder – highly productive
filling quantity: 1000 g

The quick way to bake tasty muffins!
Just add eggs, oil and water!

Vegetarian

Description

Conjure some fresh muffins or pound cake onto the table with only four ingredients within approx. 30 minutes. With fruits, nuts, flavours or chocolate, almost every kind of muffin can be created. With our convenience products you buy professional high-quality products. The baking mixtures are produced of finest raw material in Germany. All products are easy to process, taste delicious and are always a success.

Sealed plastic container in folding box. With instructions and recipe suggestions.
The item is excluded from the exchange.

Manual

Basic recipe (for approx. 12 muffins or 24 mini muffins):

Weigh out 500 g instant muffin mix, 2 eggs, 140 ml oil and 140 ml water. Stir all the ingredients together for approx. 4 minutes, line the muffin tray with paper cases, evenly fill the cases with the mixture and bake for approx. 20 minutes at 180°C upper/lower heat (160°C recirculating air) in a pre-heated oven.

Tip: Use fruit, nuts, flavourings or chocolate to prepare virtually any kind of muffin. You can also prepare cupcakes when you top them with buttercream, cream cheese or cream.

Ingredients

Sugar; WHEAT flour; WHEAT starch; modified starch; Baking agents: sodium carbonate (E500), diphosphates (E450); table salt; Emulsifiers: lactic-acid esters of mono- and diglycerides of fatty acids (E472b), acetic-acid esters of mono- and diglycerides of fatty acids (E472a); flavouring; skimmed MILK powder

May contain traces of egg white, soya protein, nuts and lupines.



Nutrition Facts

| Nutritional value per | 100 g |
|------------------------------|--------------------|
| physiological energy value | 1539 kJ / 368 kcal |
| fat | 0.7 g |
| hereof saturated fatty acids | 0.4 g |
| carbohydrates | 85.2 g |
| hereof sugar | 39.9 g |
| Fibres | 1.4 g |
| protein | 3.1 g |
| Natrium | 0.59 g |
| salt | 1.48 g |