

## KRUSTEAZ PROFESSIONAL ALL PURPOSE MUFFIN MIX

Slightly sweet, clean flavor  
Moist, tender texture  
Holds inclusions well



Shelf Life	Storage Temp Min	Storage Temp Max
546 days	32°F	95°F



### Ingredients

Enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, palm and soybean oil, dextrose, Less than 2% of: baking soda, defatted soy flour, food starch-modified, mono- and diglycerides, monocalcium phosphate, natural and artificial flavors (contains milk derivatives), propylene glycol monoester, salt, sodium aluminum phosphate, sodium stearoyl lactylate.

### Preparation and Cooking

FULL BATCH	HALF BATCH
5 lb (full box) Mix	2 1/2 lb (9 cups) Mix
40 oz (5 cups) Water	20 oz (2 1/2 cups) Water

- Place water in mixer bowl; add mix. Using a paddle, mix on low speed 30 seconds.
  - Scrape bowl and paddle. Continue to mix on low speed 30 seconds.
  - Scale batter into greased or paper-lined pans.
- HAND MIXING: Using a large bowl, stir together water and mix until well-blended. Scale batter into greased or paper-lined pans.
- HIGH ALTITUDE: For full batch, add 4 1/2 oz (1 cup) all-purpose flour and an additional 4 oz (1/2 cup) water. Prepare and bake as directed.

#### BAKING DIRECTIONS

Standard Muffin Pans: Preheat oven (350F for a convection oven; 400 for a standard oven). Pour 2 1/4 oz batter (#20 Scoop) into each tin. For a convection oven, bake for 12-14 minutes. For a standard oven, bake for 16-18 minutes.

Jumbo Muffin Pans: Preheat oven (350F for a convection oven; 400 for a standard oven). Pour 4 1/4 oz batter (#8 Scoop) into each tin. For a convection oven, bake for 15-20 minutes. For a standard oven, bake for 20-25 minutes.

Loaf Pans (8 1/2x4 1/2x2 1/2-inch): Preheat oven (350F for a convection oven; 400 for a standard oven). Pour 24 oz into each pan. For a convection oven, bake for 40-45 minutes. For a standard oven, bake for 40-45 minutes.

#### HANDLING TIPS

Do not overmix batter. When baking in a convection oven, turn muffins halfway through baking cycle. Cool muffins briefly in pans. Turn out while still warm. Do not eat raw batter.

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### Allergens



## Nutrition Facts

27 servings per Container

**Serving Size** 2/3 cup dry mix

Amount per serving

**Calories** 360

% Daily Value\*

<b>Total Fat</b> 0g	<b>NaN%</b>
<b>Saturated Fat</b> 5g	<b>23%</b>
<b>Trans Fat</b> 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 550mg	<b>24%</b>
<b>Total Carbohydrate</b> 63g	<b>23%</b>
Dietary Fiber 1g	<b>3%</b>
Total Sugars 33g	
Includes 32g Added Sugars	<b>64%</b>
<b>Protein</b> 3g	
Vitamin D 0mcg	0%
Calcium 50mg	4%
Iron 2mg	10%
Potassium 60mg	0%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.