



GTIN: 10041449103300

ITEM#: 734-0120

KR PRO ALL PURPOSE MUFFIN

From the #1 recommended foodservice bake mix brand, Krusteaz Professional All Purpose Muffin Mix is the perfect canvas to create any multitude of muffin flavors simply by adding your favorite fruit, chips or nuts. Our baked muffins have great height and golden crowns.

Shelf Life

546 days

Storage Temp Min

32°F

Storage Temp Max

90°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

5 lb (full box) Mix

40 oz (5 cups) Water

HALF BATCH

2 1/2 lb (9 cups) Mix

20 oz (2 1/2 cups) Water

1. Place water in mixer bowl; add mix. Using a paddle, mix on low speed 30 seconds.
2. Scrape bowl and paddle. Continue to mix on low speed 30 seconds.
3. Scale batter into greased or paper-lined pans.

BAKING DIRECTIONS

Standard Muffin Pans: Preheat oven (350F for a convection oven; 400F 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. Yields 4 1/2 dozen (2 oz muffins)

Jumbo Muffin Pans: Preheat oven (350F for a convection oven; 400F 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. Yields 2 1/3 dozen (4 oz muffins)

Loaf Pans (8 1/2x4 1/2x2 1/2-inch): Preheat oven (300F for a convection oven; 350F for a standard oven). Pour 24 oz batter into each pan. For a convection oven, bake for 40-45 minutes. For a standard oven, bake for 40-45 minutes. Yields 5 loaves

HAND MIXING: Using a large bowl, stir together water and mix until well-blended. Scale batter into greased or paper-lined pans.

Do not eat raw batter.

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.

View our full recipes library at <https://www.krusteazpro.com/recipes>

Allergens



EGGS



MILK



PEANUTS



SOY



TREE NUTS



WHEAT

Nutrition Facts

162 servings per Container

Serving Size

2/3 cup mix

Amount per serving

Calories**360**

% Daily Value*

Total Fat 10g **13%**Saturated Fat 5g **23%**

Trans Fat 0g

Cholesterol 0mg **0%****Sodium** 550mg **24%****Total Carbohydrate** 63g **23%**Dietary Fiber 1g **3%**

Total Sugars 33g

Includes 32g Added Sugars **64%****Protein** 3gVitamin 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.