



GTIN: 10041449455003

ITEM#: 734-0224

KR PRO BLUEBERRY MUFFIN

From the #1 recommended foodservice bake mix brand Krusteaz Professional Blueberry Muffin Mix is perfect for operators seeking a one-step premium blueberry muffin or breakfast loaf mix.

| | | |
|------------|------------------|------------------|
| Shelf Life | Storage Temp Min | Storage Temp Max |
| 365 days | 32°F | 90°F |

Ingredients

Enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, dried blueberries (blueberries, sugar, citric acid, sunflower oil, potassium sorbate [preservative]), soybean oil, food starch-modified, whey (milk protein), dextrose, Less than 2% of: baking soda, egg yolks, mono- and diglycerides, monocalcium phosphate, natural and artificial flavor (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 (8 3/4 cups) Mix |
| 40 oz (5 cups) Water | 20 oz (2 1/2 cups) Water |

DIRECTIONS

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.

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.

BAKE TIMES:

Pan Size: Standard Muffin Pans

Scale: 2 1/4 oz batter (#20 scoop)

Convection Oven: 350 degrees Fahrenheit 11-13 minutes

Standard Oven: 400 degrees Fahrenheit 16-18 minutes

Full Yield Batch: 4 1/2 dozen (2 oz muffins)

Pan Size: Jumbo Muffin Pans

Scale: 4 1/2 oz batter (#8 scoop)

Convection Oven: 350 degrees Fahrenheit 15-20 minutes

Standard Oven: 400 degrees Fahrenheit 21-26 minutes

Full Batch Yield: 2 1/4 dozen (4 oz muffins)

Pan Size: Loaf Pans (8 1/2x4 1/2x2 1/2-inch)

Scale: 24 oz batter

Convection Oven: 300 degrees Fahrenheit 38-43 minutes

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Allergens



EGGS



MILK



PEANUTS



SOY



TREE NUTS



WHEAT

Nutrition Facts

168 servings per Container**Serving Size****2/3 cup dry mix****Amount per serving****Calories****340**

% Daily Value*

Total Fat 9g **12%****Saturated Fat 2g** **10%****Trans Fat 0g****Cholesterol 15mg** **5%****Sodium 510mg** **22%****Total Carbohydrate 62g** **23%****Dietary Fiber 1g** **3%****Total Sugars 36g****Includes 31g Added Sugars** **62%****Protein 3g****Vitamin D 0mcg** **0%****Calcium 70mg** **6%****Iron 2mg** **10%****Potassium 90mg** **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.