

## 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
<b>365 days</b>	<b>32°F</b>	<b>90°F</b>

### 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

<b>FULL BATCH</b>	<b>HALF BATCH</b>
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

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

### Allergens



## Nutrition Facts

168 servings per Container

**Serving Size**

**2/3 cup dry mix**

Amount per serving

**Calories**

**340**

% Daily Value\*

<b>Total Fat</b> 9g	<b>12%</b>
Saturated Fat 2g	<b>10%</b>
Trans Fat 0g	
<b>Cholesterol</b> 15mg	<b>5%</b>
<b>Sodium</b> 510mg	<b>22%</b>
<b>Total Carbohydrate</b> 62g	<b>23%</b>
Dietary Fiber 1g	<b>3%</b>
Total Sugars 36g	
Includes 31g Added Sugars	<b>62%</b>
<b>Protein</b> 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.