



GTIN: 10041449477586

ITEM#: 734-6642

KR PRO PRO SG HSTYLE MUFFIN

From the #1 recommended foodservice bake mix brand Krusteaz Professional Shepherds Grain Muffins come moist, light and fluffy golden muffins that are slightly sweet and serve as a great base for a variety of stir-ins.



Shelf Life	Storage Temp Min	Storage Temp Max
546 days	32°F	90°F

Ingredients

Enriched bleached flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, palm and soybean oil, dextrose, whey (milk protein), food starch-modified, Less than 2% of, baking soda, beta-carotene [color], calcium acid pyrophosphate, egg yolks, monocalcium phosphate, salt, xanthan gum.

Preparation and Cooking

FULL BATCH

5 lb (full box) Mix
32 oz (4 cups) Water

HALF BATCH

2 1/2 lb (9 cups) Mix
16 oz (2 cups) Water

STEP 1: Place water in mixer bowl, add mix. Using a paddle, mix on low speed 30 seconds.

STEP 2: Scrape bowl and paddle. Continue to mix on low speed 30 seconds.

STEP 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 according to pan size.

Do not eat raw batter.

High Altitude: For full batch, add 2 oz (1/2 cup) all-purpose flour and an additional 2 oz (1/4 cup) water. Prepare and bake as directed.

BAKING DIRECTIONS

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

Jumbo Muffin Pans: Preheat oven (350F for a convection oven; 400F for a standard oven). Pour 4 1/4 oz (#8 Scoop) of batter into each tin. For a convection oven, bake for 14-18 minutes. For a standard oven, bake for 20-24 minutes. Full batch yield: 2 dozen (4 oz muffins)

Loaf Pans (8 1/2x 4 1/2x 2 1/2-inch): Preheat oven (350F for a convection oven; 400F for a standard oven). Pour 22 oz of batter into a loaf pan. For a convection oven, bake

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Allergens



Nutrition Facts

150 servings per Container

Serving Size

2/3 cup mix

Amount per serving

Calories

370

% Daily Value*

Total Fat 11g 14%

Saturated Fat 5g 23%

Trans Fat 0g

Cholesterol 25mg 8%

Sodium 450mg 20%

Total Carbohydrate 65g 24%

Dietary Fiber 1g 3%

Total Sugars 35g

Includes 33g Added Sugars 66%

Protein 4g

Vitamin D 0mcg 0%

Calcium 140mg 10%

Iron 2mg 10%

Potassium 100mg 2%

* 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.