



## Muffin

| <u>Ingredient</u>      | <u>Usage Level (%)</u> |
|------------------------|------------------------|
| Flour, cake            | 30.15                  |
| Water                  | 23.70                  |
| Sugar                  | 19.65                  |
| <b>Butter</b>          | <b>12.45</b>           |
| Eggs                   | 9.35                   |
| <b>Nonfat dry milk</b> | <b>2.35</b>            |
| Baking powder          | 1.55                   |
| Salt                   | 0.40                   |
| Vanilla (2x)           | <u>0.40</u>            |
| <b>Total</b>           | <b>100.00</b>          |

### Procedure

1. Lightly cream sugar, salt, dry milk and butter.
2. Add egg in two stages. Cream well after each addition.
3. Add water and vanilla. Blend well.
4. Sift flour and baking powder together. Add to creamed mixture. Mix to a smooth batter.
5. Fill muffin cups  $\frac{1}{2}$  full.
6. Bake at 385 °F (196°C) for 15 minutes.

Developed at Dairy Products Technology Center, Cal Poly State University, San Luis Obispo.

Note: This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs.