Blueberry muffins

NZBK-034 · Cakes And Counter Sweets · 12 muffins

INGREDIENTS

300 g plain flour

12 g baking powder

125 g caster sugar

2 eggs

230 mL milk

100 mL canola oil

180 g blueberries



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Combine dry ingredients.
2. Whisk eggs, milk and oil.
3. Fold wet and dry together briefly with berries.
4. Divide across 12 cups.
5. Bake at 185°C for 19–24 min.

ALLERGEN CHECK

Wheat, egg, milk

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-034-blueberry-muffins

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