Apple and cinnamon muffins

NZBK-035 · Cakes And Counter Sweets · 12 muffins

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

300 g plain flour

12 g baking powder

120 g brown sugar

5 g cinnamon

2 eggs

200 mL milk

100 mL canola oil

240 g peeled diced apple

PREPARATION

1. Combine dry ingredients.
2. Whisk eggs, milk and oil, stir into dry ingredients with apple, then portion.
3. Bake at 185°C for 20–24 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-035-apple-and-cinnamon-muffins