Rhubarb crumble muffins

NZBK-065 · Seasonal And Speciality · 12 muffins

INGREDIENTS

285 g plain flour

12 g baking powder

145 g brown sugar

2 eggs

200 mL milk

90 mL canola oil

220 g trimmed rhubarb stalks

40 g plain flour for topping

30 g butter

30 g brown sugar for topping



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Discard rhubarb leaves and finely dice stalks.
2. Mix dry batter ingredients, add whisked wet ingredients and rhubarb and fold briefly.
3. Rub topping ingredients into crumbs.
4. Portion, top and bake at 185°C for 20–25 min.

ALLERGEN CHECK

Wheat, milk, egg

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-065-rhubarb-crumble-muffins