

Muffins



INGREDIENTS


	Usage Levels (%)
Flour, cake	30.15
Water	23.70
Sugar	19.65
Butter, melted	12.45
Egg	9.35
Skimmed milk powder	2.35
Baking powder	1.55
Salt	0.40
Vanilla (2x)	0.40
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	330kcal
Total Fat	12g
Saturated Fat	7g
Trans Fat	0g
Cholesterol	75mg
Total Carbohydrates	50g
Dietary Fiber	1g
Sugars	23g
Protein	5g
Calcium	152mg
Magnesium	11mg
Phosphorus	98mg
Potassium	85mg
Sodium	460mg
Iron	3mg
Vitamin A	407IU
Vitamin C	0mg

PREPARATION

1. **Mix dry ingredients, set aside.**
2. **Blend melted butter, eggs and vanilla.**
3. **Add dry ingredients to wet ingredients, mixing just until incorporated.**
4. **Spoon 75 g (2.6 oz) of batter into muffin cups.**
5. **Bake at 196°C (385°F) for 15 minutes.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.  [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed at the Dairy Products Technology Center, California Polytechnic State University. ©2014 U.S. Dairy Export Council.