



**SWISSBAKE**  
INNOVATIVE BAKING SOLUTIONS

**CRÈME MUFFIN VEG - COCOA**

For the production of up to 100g of American style chocolate muffins & cupcakes.

- 1 Mix 100g
- 2 Vegetable Oil 50g
- 3 Water 100g
- 4 Baking (optional) 20g

**BAKING METHOD**

Using a planetary mixer with the paddle attachment, blend the muffin mix with water at 40-50% speed for 1 minute. Add oil and mix at 40-50% speed for 1 minute. Add baking powder further at a 40-50% speed for 1 minute. Scrape the batter and mix at medium speed for 3 minutes. Pour the batter into the muffin tray/cup. Bake at 180°C/350°F for 20 minutes to 25 minutes.

**INGREDIENTS**

Whole Wheat Flour, Sugar, Cocoa Powder, Baking Soda, Baking Powder, Vanilla, Honey, Eggs, Oil, Salt, Baking Soda, Natural Flavourings, Sunflower Oil, Eggs, Creamer (Soy Lecithin).

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#V12983



# CRÈME MUFFIN VEG - COCOA

*Convenient mix to prepare egg-free American style chocolate muffins.*

## CRÈME MUFFIN VEG - COCOA

Experience the perfect bloom, open texture & rich chocolate taste of the traditional American Chocolate Muffin prepared using SwissBake® Crème Muffin Veg - Cocoa. This is a convenient eggless chocolate-flavoured muffin base mix to prepare original American-style muffins & bar cakes.

Whether you want to make traditional American-style muffins, pound cakes, tray cakes or tea time cakes, this chocolate flavoured muffin mix is perfect for all applications. This reliable mix delivers consistent results every time you bake with minimum skills & efforts, just add water & oil.

Muffin prepared by this mix have good tolerance and blend perfectly with additional ingredients helping you to prepare your signature variant easily & conveniently. Ideal for professional bakeries, cafes & institutions baking egg-less confectioneries.

- ✓ *Creamy mouthfeel & soft texture.*
- ✓ *Long fresh keeping.*
- ✓ *Excellent volume & good tolerance.*



### PREPARATION

Using a planetary mixer with the paddle attachment, blend the muffin mix with water at slow speed for 1 minute. Add oil and mix at slow speed for 1 minute. Add glycerine and mix further at a slow speed for 1 minute. Scrape the batter and mix at medium speed for 5 minutes. Pour the batter into the muffin tray/mould. Bake at 160°C to 180°C for 20 minutes to 25 minutes

### RECIPE

MUFFIN MIX	1000 gm
Water	380 gm
Vegetable Oil	325 gm
Glycerine (Optional)	35 gm

### INGREDIENTS

Wheat Flour, Sugar, Cocoa Powder, Edible Vegetable Oil, Edible Starch, Milk Solids, Raising Agents (E541, E500), Iodised Salt, Nature Identical Flavourings, Stabiliser (E412, E415), Emulsifier (E471, E475).

PACK

PAPER BAG  
(1kg X 20)

DOSAGE



100%

STORAGE



&lt;18°C

DRY AND HYGIENIC  
ENVIRONMENT

SHELF LIFE



FROM MFG. DATE