

WHOLE WHEAT CARROT PINEAPPLE MUFFIN

- PREP TIME:** 10 MINUTES
- TOTAL TIME:** 35 MINUTES
- YIELD:** 157 muffins at 113 grams each
- SERVING SIZE:** 1 muffin (110 grams)
- ALLERGENS:** Wheat, Eggs



Ingredients:

Volume	Ingredient	Weight (grams)	Bakers %
40 cups	Simply Milled Organic Whole Wheat Flour	5000	100
26 $\frac{3}{4}$ cups	Sugar	3350	67
$\frac{3}{4}$ cup	Baking Powder	100	2
$\frac{3}{4}$ cup	Baking Soda	100	2
$\frac{1}{4}$ cup	Cinnamon	25	.5
26 $\frac{3}{4}$ cups	Grated Carrots	3350	67
13 $\frac{1}{4}$ cups	Crushed Pineapple	1650	33
$\frac{3}{4}$ cup	Vanilla Extract	100	2
13 $\frac{1}{4}$ cups	Eggs	1650	33

Please note: the nutritional information provided is preliminary and for the presented product only. Nutritional facts are subject to change based on the final working formula. The nutritional information contained herein is, to the best of our knowledge, correct. It is the user's responsibility to comply with the appropriate government standards and requirements for nutritional labeling. No warranties, expressed or implied, are made.

20 cups	Vegetable oil	2500	50
	Total	17,825	356.5

Directions:

1. Scale off the dry ingredients and blend them in a mixer for 2 minutes on first speed.
2. Add the grated carrots and crushed pineapple and blend in for 1 minute on first speed.
3. Add the vanilla extract, eggs and oil. Mix for 1 minute on first speed. Scrape down bowl, then continue mixing for 2 minutes on second speed.
4. Deposit batter into lined muffin pans using a #12 scoop.
5. Garnish the tops of muffins with oatmeal if desired.
6. Bake for 25 minutes at 340F (171C).

NOTE: These directions are to be used as a guide only. Changes may be made necessary to suit shop conditions or finished product standards.

**For sales inquiries or to request a sample,
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