

INGREDIENTS	2½ LB BATCH	5 LB BATCH
“JIFFY” Basic Muffin Mix	2½ lb	5 lb
Cold Water	2¼ cups (18 oz)	4½ cups (36 oz)
Blueberries, fresh or frozen	2 cups (10.5 oz)	4 cups (21 oz)
Cardamom, ground	1 Tbsp	2 Tbsp
Optional: Coarse Sanding Sugar		



1. Use a mixer with paddle attachment.
2. Pour half of the total cold water into mixing bowl. Add Basic Muffin Mix and cardamom.
3. Blend on low speed* for 30 seconds.
4. Blend on low speed* and gradually add remaining cold water to bowl.
5. Stop mixer. Scrape bowl and paddle.
6. Blend on low speed* for 30 more seconds.
7. Add blueberries and mix on low speed* until blended (15 seconds).
8. Scale into greased or paper-lined pan.
9. **Optional:** Lightly sprinkle with coarse sanding sugar.
10. Bake according to the table below:

* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
Standard muffin	#20 scoop (1.87 oz)	350°F 13 - 15 minutes	400°F 17 - 19 minutes	71
Mini muffin	#60 scoop (0.56 oz)	350°F 8 - 10 minutes	350°F 10 - 12 minutes	239

010423-TJ

Baking time may vary depending on the oven and oven load.