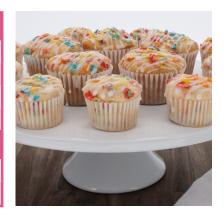


FRUITY CEREAL MUFFINS

Crème Cake Base Mix

INGREDIENTS	2½ LB BATCH 5 LB BATCH				
"JIFFY" Crème Cake Base Mix	2½ lb	5 lb			
Milk	3½ cups (28 oz)	(28 oz) 2 cups (1¾ quarts)			
Fruity Rice Cereal	1½ cups (3 oz) 3 cups (6 oz)				
Optional: Fruity Rice Cereal, crushed	As needed	As needed			
MILK GLAZE					
Powdered Sugar	1 cup (4 oz) 2 cups (8 oz)				
Milk	2 Tbsp	2 Tbsp 1/4 cup (2 oz)			



MUFFINS

- 1. Add milk and fruity rice cereal to large bowl or pitcher. Steep for 15 minutes. Strain milk, do not discard cereal. Set aside.
- **2.** Use a mixer with paddle attachment.
- For a 5lb batch, add 40 oz of steeped cereal milk to mixing bowl.
 Add Crème Cake Mix.
- **4.** Blend on low speed* for 1 minute.

- **5.** Stop mixer. Scrape bowl and paddle.
- 6. Blend on medium speed** for 3 minutes.
- 7. Add steeped cereal to batter and gently stir by hand.
- **8.** Scale into greased or paper-lined muffin pans.
- **9. Optional:** Top with crushed cereal.
- **10.** Bake according to the table below.

MILK GLAZE

- Mix all ingredients together.
- **2.** Drizzle glaze over cooled muffins.

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

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
Standard muffin	#20 scoop (1.87 oz)	300°F 22 - 26 minutes	350°F 24 - 28 minutes	73
Mini muffin	#40 scoop (0.75 oz)	300°F 12 - 15 minutes	350°F 16 - 19 minutes	185

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