

INGREDIENTS	2½ LB BATCH	5 LB BATCH
“JIFFY” Basic Muffin Mix	2½ lb	5 lb
Cold Water	1⅞ cups (15 oz)	3¾ cups (30 oz)
Orange Extract	2 tsp	4 tsp
Optional: Orange Zest, fresh	2 Tbsp	¼ cup
Cranberries, chopped	1 cup (4.4 oz)	2 cups (8.8 oz)
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, orange extract and if using, **optional** orange zest.
3. Blend on low speed* for 30 seconds.
4. Stop mixer. Scrape bowl and paddle.
5. Blend on low speed* and gradually add remaining cold water to bowl.
6. Blend on low speed* for 30 more seconds.
7. Add chopped cranberries 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 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
Jumbo muffin	#8 scoop (4 oz)	350°F 18 - 24 minutes	400°F 26 - 30 minutes	24

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