

INGREDIENTS	2½ LB BATCH	5 LB BATCH
“JIFFY” Basic Muffin Mix	2½ lb	5 lb
Cold Water	1½ cups (12 oz)	3 cups (24 oz)
Pumpkin Purée	1½ cups (12 oz)	3 cups (24 oz)
Pumpkin Pie Spice, ground	2 Tbsp + 2 tsp	1/3 cup (1¼ 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, pumpkin purée, and pumpkin spice.
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 seconds more.
7. Scale into greased or paper-lined pan.
8. **Optional:** Lightly sprinkle with coarse sanding sugar.
9. 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
Standard muffin	#20 scoop (2 oz)	350°F 16 - 20 minutes	400°F 19 - 24 minutes	54
Jumbo muffin	#8 scoop (4.5 oz)	350°F 17 - 21 minutes	400°F 20 - 25 minutes	24

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