

Muffin Squares

Meal Components: Grains

Breads, B-12

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Whole wheat/enriched blend flour	1 lb 12 oz	1 qt 2 1/2 cups	3 lb 8 oz	3 qt 1 cups	<ol style="list-style-type: none"> Blend flour, dry milk, baking powder, sugar, and salt in mixer for 5 minutes on low speed. Add raisins (optional).
Instant non-fat dry milk		3/4 cup	3 1/2 oz	1 1/2 cups	
baking powder		3 Tbsp 2 tsp	3 oz	1/4 cup 3 1/3 Tbsp	
Sugar	7 oz	1 cup	14 oz	2 cups	
Salt		2 tsp		1 Tbsp 1 tsp	
†Raisins, plumped (optional)	8 oz	2 2/3 cups	1 lb	1 qt 1 1/3 cups	
Frozen whole eggs, thawed	5 1/4 oz	2/3 cup	10 1/2 oz	1 1/4 cups	<ol style="list-style-type: none"> Combine eggs and water. Add slowly to dry ingredients while mixing on low speed. Mix only until dry ingredients are moistened, 15-20 seconds.
OR		OR		OR	
Fresh large eggs (see Special Tip)		3 each		6 each	

Vegetable oil

3/4 cup

1 1/2 cups

3. Add oil slowly while mixing approximately 40 seconds on low speed. DO NOT OVERMIX. Batter will be lumpy.
4. Pour 4 lb 7 oz (2 qt 2 cups) batter into each steamtable pan (12" x 20" x 2 1/2") which has been lightly coated with pan release spray. For 50 servings, use 1 pan. For 100 servings, use 2 pans.
5. Bake until lightly browned: Conventional oven: 425° F for 25 minutes Convection oven: 350° F for 15 minutes
6. No CCP necessary.
7. Cut each pan 5 x 10 (50 portions per pan). For muffin pans: Portion batter with No. 20 scoop (3 ? Tbsp) into muffin pans lightly coated with pan release spray. Fill no more than ? full.

Notes

Comments:

†To plump raisins, cover the fruit with very hot tap water. Soak 2-5 minutes. DO NOT OVER SOAK. Drain well before using.

Special Tip:

For 50 servings, use 1 1/2 oz (1/2 cup) dried whole eggs and 1/2 cup water in place of eggs.

For 100 servings, use 3 oz (1 cup) dried whole eggs and 1 cup water in place of eggs

Variations:

A. Muffin Squares (Using Master Mix)

50 servings: Omit step 1. Blend 2 lb 7 ½ oz (2 qt) Master Mix with 7 oz (1 cup) sugar. Continue with step 2. Omit step 3. Continue with step 4-6.

100 servings: Omit step 1. Blend 4 lb 15 oz (4 qt) Master Mix with 14 oz (2 cups) sugar. Continue with step 2. Omit step 3. Continue with steps 4-6.

B. Wheat Muffin Squares

50 servings: In step 1, use 1 lb 5 oz (1 qt ¾ cup) enriched all-purpose flour and 7 oz (1 ½ cups 2 Tbsp) whole wheat flour. Continue with steps 2-6.

100 servings: In step 1, use 2 lb 10 oz (2 qt 1 ½ cups) enriched all-purpose flour and 14 oz (3 ¼ cups) whole wheat flour. Continue with steps 2-6.

A new nutrient analysis will be coming.

Updated July 2014. Restandardization in progress.

Serving	Yield	Volume
1 piece provides 3/4 oz equivalent grains.	50 Servings: 4 lb 7 oz (batter) 1 steamtable pan	50 Servings: about 2 quarts 2 cups (batter) 50 pieces or 50 muffins
	100 Servings: 8 lb 14 oz (batter) 2 steamtable pans	100 Servings: about 1 gallon 1 quart (batter) 100 pieces or 100 muffins