

# ISD #347

000154 - Apple Muffin Squares : USDA B-12 Adtp	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
HACCP Process: #2 Same Day Service Number of Portions: 100 Size of Portion: SERVINGS Alternate Recipe Name: Muffin Squares, Apple				? - Milk ? - Egg ? - Peanut ? - Tree Nut ? - Fish ? - Shellfish ? - Soy ? - Wheat

Ingredients	Measures	Instructions
020081 WHEAT FLR,WHITE,ALL-PURPOSE,ENR,BLEACHED... 020080 WHEAT FLOUR,WHOLE-GRAIN..... 001155 MILK,DRY,NONFAT,INST,WO/ VIT A..... 018371 LEAVENING AGENTS,BAKING PDR,LOW-SODIUM..... 002010 CINNAMON,GROUND..... 019335 SUGARS,GRANULATED..... 002047 SALT,TABLE..... 009003 APPLES,RAW,WITH SKIN.....	2 lbs 1 lb + 8 ozs 3/4 cup 1/2 cup + 1 tsp 1/4 cup 2 cups 1 Tbsp + 1 tsp 3 CUPS (qtr or chopped)	1. Blend flour, dry milk, baking powder, cinnamon, sugar, and salt in mixer for 5 minutes on low speed. Add cored and chopped apples (peel if desired).
001123 EGG,WHOLE,RAW,FRESH..... 014429 WATER,MUNICIPAL..... 004318 OIL,VEG,TYPE B-COMMOD.....	6 large 1 qt + 1 1/2 cups 3/4 cup	2. Combine eggs and water. Add slowly to dry ingredients while mixing on low speed. Mix only until dry ingredients are moistened, 15-20 seconds.  3. Add oil slowly while mixing approximately 40 seconds on low speed. DO NOT OVERMIX. Batter will be lumpy.  4. Pour 3 lb 8 oz (1 3/4 qt.) batter into each of two steamtable pans (12" x 20" x 2 1/2") which has been lightly coated with pan release spray.  5. Bake until lightly browned: Conventional oven: 425°F for 25 minutes Convection oven: 350°F for 15 minutes  6. Cut each pan into 5 x 10 (50 portions per pan). For muffin pan: Portion batter into muffin pan lightly coated with pan release spray with No. 24 scoop (2 2/3 Tbsp.). Fill no more than 2/3 full.  Bake until lightly browned: Conventional oven: 400°F for 18 to 20 minutes Convection oven: 350°F for 12 to 15 minutes
		<b>Special Tip</b>
		<b>For 50 servings</b> , use 1 1/2 oz (1/2 cup) dried whole eggs and 1/2 cup water in place of eggs.  <b>For 100 servings</b> , use 3 oz (1 cup) dried whole eggs and 1 cup water in place of eggs.