



Icings & Filling - Fillings

Recipe No:

R1525/1528 - R1525/1528002/2011

GERMAN MUFFIN 'N' FILLING

USING [BAKELS MARGARINE P](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	BAKELS MARGARINE P	0.500
	Castor Sugar	0.480
2	Eggs	0.440
3	Plain Flour	1.000
	HERCULES BAKING POWDER	0.050
4	Milk	0.500
Total Weight		2.970

Method:

1. Cream Group 1 until light and fluffy.
2. Add Group 2 by stages.
3. Fold in sifted Group 3 and mix gently followed by Group 4. Mix well.
4. Line small patty pan with 9 inches paper cup.
5. Place batter into piping bag, pipe into the paper cups and dress with chocolate chips, almond flakes, raisins or coconut streusel as topping.
6. Alternatively, pipe batter into 1/3 of the paper cup, add 1 teaspoon of either peanut butter, blueberry filling or kaya as centre filling.
7. Cover more batter to about 80% of the cup.
8. Bake at 190°C for approximately 15 minutes
9. After baking, glaze with hot apricot.