



APRICOT STREUSEL MUFFINS

These apricot streusel muffins are bursting with apricot filling baked inside moist muffins and topped with a delicious sprinkle of streusel.

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
MUFFIN	
Classic Variety Loaf & Cake Mix 15kg	1.000kg
Egg	0.380kg
Oil	0.100kg
Tinned Apricots (drained)	0.700kg
Almond Essence	0.001kg
Cinnamon	0.003kg
Icing Sugar for Dusting	to taste
CRUMBLE TOPPING	
Plain Flour	0.300kg
Demerara Sugar	0.170kg
Unsalted Butter	0.200kg

PRODUCTS

61081 Classic Variety Loaf & Cake Mix 15kg



METHOD

CRUMBLE

1. Rub plain flour, demerara sugar and unsalted butter together to form a crumble.
2. Set aside in the fridge or freezer until required.

MUFFIN

1. Combine all ingredients in a bowl.
2. Using a paddle, blend on slow speed for 1 minute. Scrape bowl.
3. Blend on slow speed for a further 4 minutes.
4. Deposit into a paper lined muffin tin.
5. Top batter with prepared crumble topping.
6. Bake at 180°C until baked through.
7. Transfer to wire rack to cool.
8. Dust with icing sugar.