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Reduced Fat Plain Muffin
 with
Berries or Chocolate Chips
featuring Dairy-Lo PC

Formula - Maragarine Base	% by Weight
Sugar	19.17
Margarine	4.50
Liquid Whole Egg	9.00
Buttermilk	6.00
Vanilla	0.40
Water	15.04
Water	3.00
Dairy-Lo PC	3.50
All Purpose Flour	27.39
Salt	0.44
Baking Soda	0.56
Baking Powder	1.00
Berries or Chocolate Chips	13.00
Total	100.00

Procedure

- Cream sugar and margarine in a Hobart type mixer for 2 minutes on medium speed.
- Add Liquid Whole Egg and continue mixing for 2 minutes on medium-low speed.
- Hand blend, in a separate container the remaining liquid ingredients.
- In another container, sift together and wire whisk the remaining dry ingredients.
- Add half of the liquid ingredients blend on low for 30 seconds. Scrape, add half of the dry ingredients blend on low for 30 seconds. Scrape.
- Add the remaining liquid and dry ingredients in the same way as above.
- Fold in chocolate chips or berries (that have been lightly dusted with flour) by hand.
- For regular muffins pour 65 -110 grams of batter into lined muffin tins.
- Bake at 385°F for approximately 25 - 27 minutes.

suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

évalué sur une échelle de laboratoire avant tout usage dans un produit fini. Les renseignements contenus dans les présentes ne doivent pas être interprétés comme une autorisation d'infraction aux droits de propriété intellectuelle.



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Plain Muffin
with
Berries or Chocolate Chips
Control

Formula - Margarine Base	% by Weight
Sugar	9.17
Margarine	11.00
Whole Egg	9.00
Buttermilk	6.00
Vanilla	0.40
Water	12.04
All Purpose Flour	27.39
Salt	0.44
Baking Soda	0.56
Baking Powder	1.00
Berries or Chocolate Chips	13.00
Total	100.00

Procedure

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The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

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