

GLUTEN FREE BLUEBERRY MUFFIN



**Sodium Steroyl
Lactylate**

Ekolite SL 70 S

Dosage:
0.2 - 0.5%

Functions

- Improves eating quality

REFERENCE FORMULA

INGREDIENTS	%
Gluten free 1 to 1 baking flour	100
Baking powder	3.2
Unsalted butter	44.8
Stevia	0.6
Whole egg powder	12
Water	32
Buttermilk	60
Frozen blueberry	40
Ekolite SL 70 S	0.5
Ekomul XTND 95 P	0.3
Salt	0.8

PROCEDURE

1. Pre heat oven to 180°C, grease muffin pan with butter or non-stick spray with paper baking proof cups.
2. Mix together flour, baking powder, salt, EKÖLITE SL SERIES, & EKÖMUL XTND SERIES, set aside.
3. In a large bowl, cream together butter & STEVIA EX DAEPYUNG until light whilst scraping down the side of the bowl gradually.
4. Add liquid egg powder slowly, make sure batter mixed well after each addition.
5. Add half of the flour mixture and fold in batter until well mixed.
6. Fold in the butter milk and add the remaining flour mixture
7. Gently fold in the frozen blueberry into batter.
8. Bake for 20 minutes.

*The information and recommendations contained herein are to the best of our knowledge reliable. However, nothing herein is to be construed as a warranty of representation in respect of safety in use, suitability, efficacy or otherwise including freedom from patent infringement. User should conduct their own tests to determine the suitability of our product for their own specific purposes and the legal status for their intended use of the product.
Issued: Sept 2018*

HAZELNUT MUFFIN

REFERENCE FORMULA

INGREDIENTS	(%)
Unsalted butter	66.7
Stevia	0.3
Honey	16.7
Medium flour	100
Baking powder	4.2
Whole egg powder	12.5
Water	37.5
Fresh skim milk	79.2
ART Hazelnut powder flavoring	1.7
Ekomul XTND 95 P	0.5
Ekolite SL 70 S	0.4

Mono and diglycerides

Ekomul XTND 95 P

Dosage:
0.3 - 0.5%

Functions

- Imparts softer crumb

PROCEDURE

1. Pre heat oven to 180°C, grease muffin pan with butter or non-stick spray with paper baking proof cups
2. Mix together flour, baking powder, salt, EKÖLITE SL SERIES, EKÖMUL XTND SERIES, & ART HAZELNUT POWDER FLAVORING, set aside.
3. In a large bowl, cream together butter, honey & STEVIA EX DAEPYUNG until light whilst scraping down the side of the bowl gradually.
4. Add liquid egg powder slowly, make sure batter mixed well after each addition.
5. Add half of the flour mixture and fold in batter until well mixed.
6. Fold in the fresh skim milk and add the remaining flour mixture.
7. Bake for 20 minutes.

