

Basic Muffins - Bakers & Chefs All Purpose Flour

Ingredients

- 9 pounds brown sugar
- 9 pounds white sugar
- 10 pounds emulsified shortening
- 8 oz. salt
- 11 pounds whole eggs
- 1 pound, 4 oz. baking powder
- 25 pounds all-purpose flour
- 19 pounds milk (variable)
- Blueberries or other fruits (to fold in)

Instructions

1. Cream sugars, shortening, and salt until smooth.
2. Add eggs and scrape bowl. Mix until smooth.
3. Fold in blueberries or other fruits.
4. Deposit into greased or lined muffin cups.
5. Bake at 385-400°F for 18-22 minutes.

BASIC MUFFINS-BAKERS & CHEFS ALL PURPOSE FLOUR

LARGE BATCH:

9 pounds brown sugar
9 pounds white sugar
10 pounds emulsified shortening
8 oz. salt
11 pound whole eggs
1 pound, 4 oz. baking powder
25 pounds all purpose flour
19 pounds milk (variable)

Cream sugars, shortening and salt until smooth.
Add eggs and scrape bowl. Mix until smooth.

Fold in blueberries or other fruits. Deposit
into greased or lined muffin cups.

Bake at 385-400 degrees.