

# Hot Chocolate Muffin



<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-51082

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
MIX MUFF BASIC	4 5/8 Pound		260843
MIX MUFF WGRAIN	4 5/8 Pound		152191
Cocoa	13/14 Quart	3.72 cups	269654
CHOC CHIPS SMISWT 1000/	13/14 Quart	3.72 cups	874523
Water	2 4/13 Quart	2 quarts, and 2 cups	Water

## Preparation Instructions

### Instructions

Combine both muffin mixes with baking cocoa. Mix well.

Stir cold water into muffin/cocoa mix. Mix just until fully incorporated.

Stir in chocolate chips if using.

Scoop batter using #16 scoop for muffins that are 1-ounce grain equivalent.

Bake according to instructions on box, but for special Hot Cocoa muffins, just before removing from the oven, top with 2 mini marshmallows and return to the oven for the marshmallows to brown. Recipe Notes

Yield 108 servings

\*\*\*\* For a 2 ounce equivalent muffin, use a slightly rounded # 12 scoop and this recipe will make 54 muffins\*\*\*\*

Serving Size: 1 muffin

Crediting: 1 muffin is 1 oz grain equivalent

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	1.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	182.65
<b>Fat</b>	6.24g
<b>SaturatedFat</b>	3.09g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	2.66mg
<b>Sodium</b>	222.27mg
<b>Carbohydrates</b>	31.05g
<b>Fiber</b>	1.96g
<b>Sugar</b>	15.77g
<b>Protein</b>	2.32g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 16.92mg	<b>Iron</b> 1.20mg

\*All reporting of TransFat is for information only, and is not used for evaluation purposes

### Nutrition - Per 100g

No 100g Conversion Available