

# Hot Chocolate Muffin



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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
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MIX MUFF BASIC	80 Ounce	<p>BAKE</p> <p>FULL BATCH HALF BATCH</p> <p>2 lb 8 oz (5 cups) 1 lb 4 oz (2 1 2 cups)</p> <p>Water (70-75F) Water (70-75F)</p> <p>5lb (Full Box) Mix 2lb 8 oz (9 cups)</p> <p>DIRECTIONS</p> <p>Machine Mixing:</p> <p>1. PLACE water in mixing bowl and add muffin mix.</p> <p>2. BLEND on low speed for 30 seconds using a paddle. SCRAPE bowl and paddle. Continue mixing on low speed for 1 minute. DO NOT OVERMIX.</p> <p>3. FOLD IN desired ingredients such as fruit, nuts or candy.</p> <p>4. PLACE batter into well-greased or paper-lined pans.</p> <p>Hand Mixing:</p> <p>1. PLACE water in mixing bowl and add muffin mix.</p> <p>2. MIX until well-blended. DO NOT OVERMIX.</p> <p>3. FOLD IN desired ingredients such as fruit, nuts or candy.</p> <p>4. PLACE batter into well-greased or paper-lined pans.</p> <p>BAKING DIRECTIONS</p> <p>Standard Muffin Pan: Convection Oven: 375F for 10-14 minutes; Standard Oven: 400F for 14-18 minutes.</p> <p>Jumbo Muffin Pan: Convection Oven: 375F 15-20 minutes; Standard Oven: 400F 18-22 minutes</p> <p>Loaf Pan: Convection Oven: 300F 30-35 minutes; Standard Oven: 35-40 minutes.</p> <p>TIPS</p> <p>For full batch, add 2 to 3 cups of desired ingredients. If folding in canned fruit, drain well before adding. Let muffins and loaves cool in pan briefly; remove while still warm.</p> <p>UNPREPARED</p> <p>See Package Instructions</p>	260843
MIX MUFF WGRAIN	80 Ounce	<p>BAKE</p> <p>Standard Prep: Just add water. One stage mix with 40 seconds of mixing time. Scoop batter into paper lined or greased muffin pans. Bake time 18-20 minutes in 350 degrees F convection oven. See package for complete mixing and baking instructions.</p>	152191
Cocoa	33 Ounce	3.72 cups	269654
CHOC CHIPS SMISWT 1000/	33 Ounce	3.72 cups	874523
Water	8 Cup	2 quarts, and 2 cups	Water
MARSHMALLOW MINI	4 Ounce	2 each	191736

## 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 into lined muffin tins.

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

\*\*\*\* 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	
Meat	0.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 100.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories		167.33	
Fat		4.26g	
SaturatedFat		2.09g	
Trans Fat*		0.00g	
Cholesterol		2.87mg	
Sodium		240.60mg	
Carbohydrates		28.23g	
Fiber		1.47g	
Sugar		12.71g	
Protein		2.57g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.77mg	Iron	5.88mg

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

Nutrition - Per 100g

No 100g Conversion Available	
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