

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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		BAKE FULL BATCH HALF BATCH 2 lb 8 oz (5 cups) 1 lb 4 oz (2 1 2 cups) Water (70-75F) Water (70-75F) 5lb (Full Box) Mix 2lb 8 oz (9 cups) DIRECTIONS Machine Mixing: 1. PLACE water in mixing bowl and add muffin mix. 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. 3. FOLD IN desired ingredients such as fruit, nuts or candy. 4. PLACE batter into well-greased or paper-lined pans. Hand Mixing: 1. PLACE water in mixing bowl and add muffin mix. 2. MIX until well-blended. DO NOT OVERMIX. 3. FOLD IN desired ingredients such as fruit, nuts or candy. 4. PLACE batter into well-greased or paper-lined pans. BAKING DIRECTIONS Standard Muffin Pan: Convection Oven: 375F for 10-14 minutes; Standard Oven: 400F for 14-18 minutes. Jumbo Muffin Pan: Convection Oven: 375F 15-20 minutes; Standard Oven: 400F 18-22 minutes Loaf Pan: Convection Oven: 300F 30-35 minutes; Standard Oven: 35-40 minutes. TIPS 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. UNPREPARED See Package Instructions	
MIX MUFF BASIC	80 Ounce		260843
MIX MUFF WGRAIN	80 Ounce	BAKE 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.	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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