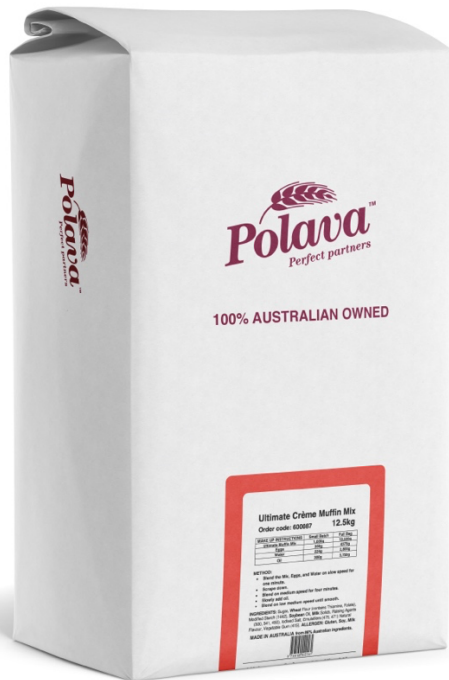




## Ultimate Crème Muffin Mix 12.5kg

Product Card # 600087-R3



Polava developed this superior mix to help you output a delicious creation. **The Polava brand provides these benefits:**

- **MADE IN AUSTRALIA**
- **TOLERANT**  
*Quality outcomes from a broad range of bakery or shop conditions and with unskilled assistance.*
- **FREE FROM artificial flavours and colours**
- **GUARANTEED QUALITY & CONSISTENCY**
- **TECHNICAL SUPPORT**
- **MERCHANDISING SUPPORT**

ADDITIONAL FEATURES	BENEFITS
<b>SIMPLE MAKE UP</b>	<i>Saves time &amp; labour</i>
<b>EXCELLENT VOLUME</b>	<i>Increased batch size</i>
<b>LONG AMBIENT SHELF LIFE</b>	<i>Less wastage</i>
<b>STABLE BATTER</b>	<i>Easy to handle; Excellent fruit suspension qualities; Frozen batter applications</i>
<b>NO PRESERVATIVE</b>	<i>Cleaner label</i>
<b>VERSATILE MIX</b>	<i>Suits a variety of sweet &amp; savoury applications. Make muffins, bar cakes, biscuits, cup cakes, frangipane</i>
<b>MOIST CRUMB</b>	<i>WOW your customer with your delicious creation</i>

See next page for **HOW TO MAKE Blondies >>>**

**MORE INFO AT [POLAVA.COM.AU](http://POLAVA.COM.AU)**

## RECIPE 3

### **Blondies**



<b>MAKE UP INSTRUCTIONS</b>	<b>SMALL BATCH</b>
Crème Muffin Mix	2,000g
Eggs	200g
Water	480g
Butter	400g
White Chocolate	400g

#### **RECOMMENDED METHOD:**

- Blend Muffin Mix, eggs, and water on first speed for one minute.
- Melt the butter, add white chocolate to the butter and mix.
  - Add melted chocolate butter to the batter, and mix on first speed for two minutes.
- Add inclusions. E.g., choc chips and macadamias.
  - Bake at 150°C for 20 to 25 minutes.
  - Allow to cool in tin before removing.