POLAVA

Dawn Premium Apple & Custard Muffin

RECIPE FOR DAWN CREME CAKE BASE

Dawn Premium Creme Cake Base 1000g

Whole Eggs 350g

Cinnamon 30g

Add cake base and eggs to the bowl and mix for 1 minute on slow speed, then mix 3 minutes on medium speed.

Vegetable Oil 300g

Water 225g

Add the water and oil, mix 1 minute on slow speed, scrape down and mix 2 minutes on slow speed.

Deposit batter into muffin cases and inject into the batter a small amount of Apple puree and Dawn Bavarian Creme Filling. Sprinkle the muffin tops with streusel crumble and bake at 190°C for 25-30 minutes.

Decorate when cool with a wide range of frostings, toppings and decorations for exciting, eye catching and fantastic tasting muffins.

Dawn Premium Crème Cake Base is a simple to use cake base for producing a wide range of authentic American Muffins. Simply add eggs, oil and water and mix to produce a very versatile cake batter with excellent volume and very moist eating characteristics.

- Moist, tender eating and light, even texture.
- Great shelf life.
- Excellent volume.