

Crème Cake

Muffin recipe using the
Dawn Creme Cake Base

Group 1

Crème Cake Base Dawn 1000gm
Eggs 350gm

Group 2

Water 225gm
Oil 300g

Mix group 1 on speed 2 for 3 mins

Scrape down and add group 2
Mix slowly and deposit into baking
tins.

- ✓ Moist, tender eating and light, even texture.
- ✓ Great shelf life.
- ✓ Excellent volume.
- ✓ Freezes well (either as batter or when baked.)



Banana & Pecan

BANANA AND PECAN Muffin Using Dawn Creme Cake Base

Group 1

Crème Cake Base Dawn 1000gm
Eggs 350gm

Group 2

Water 225gm
Oil 300gm

Group 3

Mashed Banana 200gm
Chopped Pecans 190gm

Mix group 1 on speed 2 for 3 mins

Scrape down and add group 2
Mix slowly and deposit into baking
tins.

- ✓ Moist, tender eating and light, even texture.
- ✓ Great shelf life.
- ✓ Excellent volume.
- ✓ Freezes well (either as batter or when baked.)



Date & Pistacio

Date & Pistachio Muffin recipe using the Dawn Creme Cake Base

Group 1

Crème Cake Base Dawn 1000gm
Eggs 350gm

Group 2

Water 225gm
Oil 300gm

Group 3

Chopped Date 110gm
Chopped Pistachio Nuts 90gm

Mix group 1 on speed 2 for 3 mins
Scrape down and add group 2
Fold through group 3
Mix slowly and deposit into baking tins.

- ✓ Moist, tender eating and light, even texture.
- ✓ Great shelf life.
- ✓ Excellent volume.
- ✓ Freezes well (either as batter or when baked.)



Apple & Custard

Apple & Custard Muffin recipe using the
Dawn Creme Cake Base

Group 1

Crème Cake Base Dawn 1000gm
Eggs 350gm

Group 2

Water 225gm
Oil 300g



Mix group 1 on speed 2 for 3 mins
Scrape down and add group 2
Mix slowly and deposit into baking
tins.

inject into the batter a small
amount of Apple puree and **Dawn
Bavarian Creme Filling**. Sprinkle
the muffin tops with streusel
crumble and bake.

- ✓ Moist, tender eating and light, even texture.
- ✓ Great shelf life.
- ✓ Excellent volume.
- ✓ Freezes well (either as batter or when baked.)

