



Muffins

Scaled for Custom scale • Target dough: 3,204 g

Ingredients

- 900 g yeast
- 1000 g milk, whole
- 580 g sugar, granulated
- 4 g sea salt
- 20 g extract, vanilla
- 700 g mix-ins

Directions

1. Preheat Oven to 350 F.
2. Combine liquid ingredients, including melted butter in the mixing bowl.
3. Add the dry ingredients.
4. Stir until JUST combined. Over mixing will make for tough muffins.
5. Add any mix-ins, just enough to combine.
6. Fill muffin cups equally.
7. Bake @ 350 F until 200 F in the center of the muffin.
8. Remove from oven and let cool before eating or frosting.

Notes

MIX-INS

chocolate chips
white chocolate chips & cranberries
mashed banana and walnuts
blueberries, raspberries, strawberries
pecans, pistachios, or other nuts
dried cherries plus 1 tsp vanilla extract
replace vanilla extract with citrus extract
1 tbsp maca root powder, 1 tbsp hemp seeds,
and 2 tbsp raw cacao powder

Chocolate Base:

Lower soft grains to 175g, add 50g cocoa powder
Replace at least half the milk with strong coffee
Use 5 g baking powder and 5 g baking soda