



GTIN: 10041449477586

ITEM#: 734-6642

SHEPHERD'S GRAIN KRUSTEAZ PROFESSIONAL GOLDEN MUFFIN MIX

Moist, light and fluffy golden muffins are slightly sweet and serve as a great base for a variety of stir-ins.

Shelf Life

548 days

Storage Temp Min

32°F

Storage Temp Max

95°F

Ingredients

Enriched bleached flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, palm and soybean oil, dextrose, whey (milk protein), food starch-modified, Less than 2% of: baking soda, beta-carotene (color), calcium acid pyrophosphate, egg yolks, monocalcium phosphate, salt, xanthan gum.



Preparation and Cooking

FULL BATCH

5 lb (full box) Mix

32 oz (4 cups) Water

HALF BATCH

2 1/2 lb (9 cups) Mix

16 oz (2 cups) Water

1. Place water in mixer bowl; add mix. Using a paddle, mix on low speed for 30 seconds.
2. Scrape bowl and paddle.
3. Continue to mix on low speed for 30 seconds. Do not overmix.
4. Scale batter into prepared (lightly greased or paper-lined) pans.

BAKING DIRECTIONS

Standard Muffin Pans: Preheat oven (350F for a convection oven; 400F for a standard oven). Pour 2 1/4 oz (#20 Scoop) of batter into each tin. For a convection oven, bake for 14-16 minutes. For a standard oven, bake for 16-18 minutes.

Jumbo Muffin Pans: Preheat oven (350F for a convection oven; 400F for a standard oven). Pour 4 1/4 oz (#8 Scoop) of batter into each tin. For a convection oven, bake for 14-18 minutes. For a standard oven, bake for 20-24 minutes.

Loaf Pans (8 1/2x 4 1/2x 2 1/2-inch): Preheat oven (350F for a convection oven; 400F for a standard oven). Pour 22 oz of batter into a loaf pan. For a convection oven, bake for 40-45 minutes. For a standard oven, bake for 45-50 minutes.

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Allergens



EGGS



MILK



PEANUTS



SOY



TREE NUTS



WHEAT

Nutrition Facts

25 servings per Container

Serving Size 86g = 2/3 cup dry mix

Amount per serving

Calories **370**

% Daily Value*

Total Fat 0g **NaN%****Saturated Fat** 5g **23%****Trans Fat** 0g**Cholesterol** 25mg **8%****Sodium** 450mg **20%****Total Carbohydrate** 65g **24%****Dietary Fiber** 1g **3%****Total Sugars** 35g**Includes 33g Added Sugars** **66%****Protein** 4g**Vitamin D** 0mcg **0%****Calcium** 140mg **10%****Iron** 2mg **10%****Potassium** 100mg **2%**

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.