

Apple Crunch Muffin

SKILL LEVEL

2



TIME

40^m



YOU WILL NEED:

- 1 tub of Dawn® Scoop & Bake Batter - Vanilla
- 50g Crushed Nuts
- 50g Caramel pieces
- 180g Dawn® Fruit Filling - Traditional Apple
- 180g Crushed nuts + Caramel pieces for decoration

YIELD: 1 x 2kg tub = 18 x 100g muffins

METHOD:

To begin mix around the Dawn® Scoop & Bake Batter - Vanilla with a spatula or a spoon.

Add in 50g of crushed nuts + 50g of Caramel pieces into the batter.

Mix completely.

Scoop out around 110g of the batter into muffin cases.

Before baking, add more of the crushed nuts and caramel pieces to the top of each muffin for additional decoration.

Bake at 160°C fan oven / 190°C deck oven for 25-30 minutes.

Once cooled fill the center of each muffin with 10g of Dawn® Fruit Filling - Traditional Apple (use a piping bag for this).

Then display and sell!

Dawn®

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