



Apple Crumble Muffins

Instructions for Sunflower Apple Blend

For a richer filling (recommended), make up Finlay's Sunflower Apple by reducing the water by 20% (3.5kg bag mix with 6.825kg water).

Instructions for Batter

Place plain extra moist cake mix into a bowl fitted with a beater. Add egg and half of the water over 1 minute on slow speed. Scrape down. Mix for 3 minutes on medium speed. Combine the oil and the remaining water, and then add over 1 minute on slow speed. Mix for a further 3 minutes on slow speed.

Deposit 80g - 90g of batter mix into muffin cases; pipe approximately 20g - 25g of the prepared Finlay's Sunflower Apple filling into the middle of the batter. Sprinkle with prepared Finlay's Crumble Mix on top. Bake in deck oven for approximately 30 minutes at 180c.

Recipe variants: use as a loaf cake. Deposit 350g of cake batter into a loaf cake tin. Pipe into the batter 3 x 20g of Finlay's Sunflower Apple filling. Sprinkle on prepared Finlay's Crumble Mix on top. Bake for approximately 30 minutes at 180c.

As an alternative, why not try one of Finlay's other apple and fruit mixes:

- Apple & Strawberry (A0108 - 6x1.5kg)
- Apple & Raspberry (A0109 - 6x1.5kg)
- Apple & Blackberry (A0110 - 6x1.5kg)
- Apple & Blackcurrant (A0111 - 6x1.5kg)

Ingredients

Finlay's Sunflower Apple (A0101 - 4x3.125kg)

Finlay's Crumble Mix (A0131 -10kg)

1000g Plain Extra Moist Cake Mix (F0820 - 12.5kg)

350g Liquid Egg (F2500 - 15kg)

300g Rapeseed Oil (F0502 - 20lt)

280g Water