Whole Grain Basic Muffin Mix

Just add milk or water and bake to make a classic breakfast or lunch treat any day of the year. Add frozen bonus commodity blueberries or other fruit for the awesome-est muffins ever!





Basic Recipe

- 1 #10 can Whole Grain Basic Muffin Mix
- 4 3/4 cups Milk or Water
- 1. In a suitable mixing container add contents of this can and liquid (milk or water).
- 2. Mix at slow speed mix for approximate 90 seconds (Note: Batter can be slightly lumpy)
- 3. For maximum crown in muffins let batter rest for 2 to 3 minutes.
- 4. Fill well greased muffin tins 1/2 full with batter and bake at 375°F for 20 30 minutes or until light golden brown.

Note: Due to oven variability, the first time you use this product it is best to perform toothpick tests.

Yield: 80 - 1.5 oz Muffins Note: 480 Servings per Case

Meal Components Met Per Serving:

1 Bread

Nutrition Facts				Whole Grain Basic Muffin Mix as Packaged		As Prepared with Water	
Serving Size				1 oz (1 muffin)		1.5 oz (1muffin)	
Servings Per Container				(28g) 80		(42g) 80	
Amount Per Ser	ving						
Calories				120		120	
Calories from Fat				30		30	
				% Daily Value*		% Daily Value*	
Total Fat			3.5g	5%	3.5g	5%	
Saturated Fat			1g	5%	1g	5%	
Trans Fat			0g		0g		
Cholesterol			10mg	3%	10mg	3%	
Sodium				190mg	8%	190mg	8%
Total Carbohydrate				20g	7%	20g	7%
Dietary Fiber				1g	4%	1g	4%
Sugars				10g		10g	
Protein				3g		3g	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:				Vitamin A	0%		0%
				Vitamin C	0%		0%
Total Fat	Calories: Less than	2,000 65a	2,500 80a	Calcium	6%		6%
Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber	Less than Less than Less than ite	20g 300mg 2,400mg 300g 25g	25g 300 mg 2,400mg 375g 30g	Iron	4%		4%



Ordering Information:

Item Code: G5350 Pack Size: 6 / #10 cans Servings per Case: 480