



CLOSE UPS

Golden Choice Low Sugar Muffin and Pancake Mix

Versatile and delicious, Golden Choice Low Sugar Muffin and Pancake Mix makes preparing daily hot breakfasts a snap. Different directions gives you the ability to make two classic breakfast items, all with the same mix!

Flavors:

Basic

Blueberry

Apple Cinnamon

Muffin Variety Pack #1

2 Basic
2 Blueberry
2 Apple

Offer Variety on the Menu!

Our Golden Choice Low Sugar Muffin and Pancake mix enables you to make your residents favorite breakfast-time treats any time.

Handle Restricted Diets with Ease

Our Low Sugar mix help to provide your special-needs residents the breakfast choices they are looking for, bettering the chances they will consume their nutritional intake requirements that day. ***What's more, each serving contributes an additional 5 grams of fiber to their diet!***

Great on Buffet Lines!

Our diverse array of flavors and low-yield packaging gives you the ability to make a number of treats in quantities that won't overload your staff or your buffet.





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Golden Choice Low Sugar Muffin and Pancake Mix

Product Detail

Case Size: 6 / 20 oz bags

Serv per Container: 21

Serv per Case: 126

Basic Recipe—MUFFINS

1 bag Golden Choice Muffin/Pancake Mix
3 oz Oil
2 Eggs
6 oz Water

- 1) Combine contents of Muffin Mix and 1/2 the water (3 oz) into mixing bowl.
- 2) Mix at medium speed for 1-3 minutes.
- 3) Scoop 1.5 oz of mix into each muffin tin and bake at 375° for 12-15 minutes.

If using a convection oven, bake at 325° for 10-12 minutes or until done.

Basic Recipe—PANCAKES

1 bag Golden Choice Muffin/Pancake Mix
3 oz Oil
3 Eggs
1 3/4 Cups Milk

- 1) Combine all ingredients until well blended.
- 2) Pour 1 oz batter on skillet over medium heat or electric griddle warmed to 300°.
- 3) Cook about 3 minutes per side or until golden brown.

Nutrition Facts

	as Packaged	Muffins as Prepared with Canola Oil	Pancakes as Prepared with Canola Oil & Skim Milk
Serving Size 1 muffin/pancake	(27g)	(44g)	(59g)
Servings Per Container 21			
Amount Per Serving			
Calories	90	130	140
Calories from Fat	10	50	50
	% Daily Value*	% Daily Value*	% Daily Value*
Total Fat	1g 2%	5g 8%	6g 9%
Saturated Fat	0g 0%	0.5g 3%	0.5g 3%
Trans Fat	0g	0g	0g
Cholesterol	0mg 0%	20mg 7%	30mg 10%
Sodium	240mg 10%	240mg 10%	250mg 10%
Total Carbohydrate	20g 7%	20g 7%	21g 7%
Dietary Fiber	5g 20%	5g 20%	5g 20%
Sugars	1g	1g	2g
Protein	3g	4g	5g
*Percent Daily Values are based on a diet of other people's secrets.			
	Calories: 2,000 2,500		
Total Fat	Less than 65g	85g	
Saturated Fat	Less than 20g	25g	
Cholesterol	Less than 300mg	300 mg	
Sodium	Less than 2,400mg	2,400mg	
Total Carbohydrate	300g	375g	
Dietary Fiber	25g	30g	
Calories per gram:			
Fat 9 • Carbohydrate 4 • Protein 4			
Vitamin A	0%	0%	2%
Vitamin C	0%	0%	0%
Calcium	6%	6%	8%
Iron	4%	4%	4%

Ingredients

Enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, and folic acid), Polydextrose, Apple Bits (in Apple Cinnamon), Blueberry Flav-r-bites (sugar, wheat flour, soybean oil, wheat starch, dextrose, citric acid, natural and artificial flavors, dried blueberries, red #40 and Blue #2) in Blueberry, Milk Powder, Dried Egg White, Baking Powder, Powdered Shortening (soybean oil, corn syrup solids, sodium caseinate and mono & diglycerides), Salt, Food Starch-Modified, Natural & Artificial Flavors, Maltodextrin, Sucralose.
MADE IN A FACILITY THAT ALSO PROCESSES EGGS, MILK, WHEAT AND SOY.