Chocolate muffin (high protein, 20 % of energy from protein)

Recipe for 10 tulip muffin cases with a batter weight of 140 g each

Chocolate muffin batter

Whole egg	0.130 kg
Sugar	0.240 kg
Salt	0.004 kg
Buttermilk	0.300 kg
Vegetable oil	0.130 kg
Cocoa powder	0.070 kg
Vanilla flavouring	0.002 kg
Fine pastry flour Spezial T405	0.170 kg
Pea protein TexPlant EP 70M	0.130 kg
Sodium bicarbonate	0.001 kg
Baking powder (GDL, phosphate-free)	0.007 kg
Chocolate chunks (bake-stable)	0.150 kg
Total weight	**1.335 kg**

Crumble topping

Butter crumble	0.160 kg
Sliced almonds	0.027 kg
Pearl sugar	0.013 kg
Total weight	**0.200 kg**

GDL (glucono-delta-lactone)

Phosphate-free baking powder has a neutral taste.

Product properties

- Consistent muffin tops
- Pronounced volume
- Light, airy texture
- Uniform crumb structure



Processing

First, mix the whole egg, sugar and salt in the mixing bowl for 2 minutes. Then add the buttermilk, vegetable oil, vanilla flavouring and cocoa powder to the bowl. Next, add the fine pastry flour Spezial T405, baking powder and sodium bicarbonate. Mix everything until smooth for 2–3 minutes, then gently fold in the chocolate chunks at the end of the mixing time.

Resting time: 10 minuntes

Fill each tulip muffin case with 120 g of chocolate muffin batter and decorate with 20 g of crumble topping.

Baking temperature: Deck oven – bottom heat: 180 °C / top heat: 200 °C / convection oven: 170 °C

Baking time: approx. 25 minutes in a convection oven, approx. 30 minutes in a deck oven

For further information, please contact your technical advisor!