

Jefferson County Public Schools

School & Community Nutrition Services

Recipe Instructions

1345 NSC Muffin, Blueberry, 48/tray, 1560/batch

Served by Site	Servings	Serving Size	Portion Size	Scoop
	96 Portions	All	1 muffin(s)	

Steps and Instructions

Percent of Total Weight	Ingredient Description	Total Weight	Measures	Instructions
15.94%	Flour, White, Whole Wheat, Stone-Ground	2 lb 7.385 oz	2 lb + 7 3/8 oz	<p>Step 1:</p> <p>Instructions: HACCP PROCESS: COOK AND SERVE</p> <p>Yield is approximately: 1560 - 2.3 OUNCE MUFFINS</p> <p>SANITIZE* All bowls and paddles before start -</p> <p>*Use auto fill sanitizer pump to fill bottles</p> <ol style="list-style-type: none"> 1. Add flour,sugar, baking powder, salt. 2. With a paddle mix on speed 1 for 30 seconds. 3. Add eggs, vanilla extracts, and the water to bowl and NFD milk mix. 4. Mix for one minute on speed 1 then for 2 minutes on speed 3. 5. Add oil mix on speed 1 until the oil is incorporated. 6. Add the blueberries and mix on speed 1 for no more than 1 minute. 7. Move bowl to depositor to be deposited into pans. *CCP* 8. Once the rack is full, bake at 340 degrees F for 22 minutes.
15.26%	Flour, All Purpose	2 lb 5.711 oz	2 lb + 5.7 oz	
16.42%	Sugar, Granulated, Extra Fine	2 lb 8.566 oz	2 lb + 8.6 oz	
1.55%	Spice, Baking Powder, 5 lb	3.840 oz	3.840 oz	
0.32%	Salt, Bulk, 25 lb	.788 oz	.788 oz	
3.31%	Milk, Non-Fat, Dry, Bulk	8.172 oz	0 lb + 8.2 oz	
7.37%	Water, Tap, Municipal	1 lb 2.215 oz	1 lb + 2.2 oz	
9.88%	Oil, Vegetable,tote	1 lb 8.418 oz	1 lb + 8.4 oz	
14.03%	Blueberry, Frozen, IQF	2 lb 2.658 oz	2 lb + 2 2/3 oz, FROZEN	
0.80%	Flavoring, Vanilla, Imitation	1.969 oz	1.969 oz	
6.57%	Eggs, Whole, frozen	1 lb .246 oz	1 lb + 1/4 oz, LARGE EGG	
8.21%	Water, Tap, Municipal	1 lb 4.283 oz	1 lb + 4.3 oz	
0.35%	Spray, Food Release, aerosol can (Bakery Only)	.862 oz	.062 ea	