



VANILLA MUFFIN MIX



PRODUCT DATA SHEET

INGREDIENTS

Wheat Flour, Sugar, Milk Powder, Raising Agent (339, 341, 450, 500), Thickener (415), Iodised Salt, Vanilla Flavour

Contains: Wheat (Gluten), Dairy

May be present: Egg and Soya

STORAGE INSTRUCTIONS:

Store in a cool, dry place

NUTRITIONAL INFORMATION

	Average Quantity per 100g dry mix	Baked Ave per 100g	Baked Ave per Serve 80g
Energy	1495 kj	984 kj	492 kj
Protein	5.99 g	5.7 g	2.9 g
Fat, total	.66 g	3.7g	1.9 g
- saturated	0.19 g	0.8g	0.4 g
Carbohydrate, total	80.36 g	42.9 g	21.5 g
- sugars	40.51 g	22.1 g	11.1 g
Sodium	737 mg	428 mg	214 mg
Dietary Fibre	2.4g	1.37g	1.1g

All values specified above are averages only when prepared according to instructions.

COUNTRY OF ORIGIN

Made in Australia from local & imported ingredients

METHOD

What you Need

- 500 g Millers Vanilla Muffin Mix
- 150ml Vegetable Oil
- 125ml water
- 3 Large eggs

1. PREHEAT

Preheat oven to 180 C. (Temperature is a guide and will vary according to oven type. Fan forced ovens may require slightly lower temperature and convection ovens may require slightly higher temperature).

2. MIX

Place the liquids into a mixing bowl and add the Millers Vanilla Muffin Mix. Mix on slow for 2 minutes to combine all the ingredients, then scrape down the sides and bottom of the bowl to make sure that all the mix is combined. Mix on Medium speed for a further 2 minutes. Additional suggestions below if desired and blend on slow.

3. BAKE

Divide the batter equally between 12 muffin pans that have either been greased or lined with paper cases. Bake for approx. 25-28 minutes until firm to the touch.

SERVING SUGGESTIONS

Add the following fruit additions to the mix for a delicious gourmet muffin.

- White Choc and Raspberry Add 50g White Choc Chips and 50g frozen Raspberries
- Blueberry Add 100g of frozen Blueberries
- Apple and Walnut Add 50g diced apple and 50g chopped walnuts
- Fruit Muffin Add 100g of any of the following fruit. Sultanas, Currants, Raisins, Chopped Dates, Glace Cherries.

Disclaimer: Whilst every endeavour has been made to provide accurate information. Millers Foods makes no warranty and accepts no liability that the results will be free from error, or if used, will ensure compliance with the relevant requirements of the Food Standards Code. You should carefully evaluate the accuracy, completeness and relevance of the results for your own purposes