



x



# RAISIN AND APRICOT MUFFIN RECIPE CARD





## RAISIN AND APRICOT MUFFINS



<u>FOR THE MUFFIN</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 4</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>COST PER PORTION</u> (in ₹)
	In gms	In cups			
All purpose flour	140 g	1 cup	3.78	5.6	<u>WHOLESALE</u>  18.75
Salted butter (softened)	45 g	3 tbsp	14.4	20.25	
Baking soda	2.75 g	½ tsp	1	1	
Baking powder	2.1 g	½ tsp	1	1	
Castor sugar	50 g	¼ cup	2.9	6	
Brown Sugar	20 g	1 + ½ tbsp	1.3	2.6	
Curd	71 g	¼ cup	7.1	7.1	<u>M.R.P</u>  25.4
Orange juice	60 ml	4 tbsp	5	5	
Vanilla essence	4 ml	1 tsp	1	1	
Raisins(soaked in hot water, rinsed)	45 g	¼ cup	9.9	15.75	
Apricots (chopped)	50 g	¼ cup	25	31	
Black sesame seeds	5 g	1 tsp	2.6	5.3	
<u>TOTAL</u>			<b>₹ 74.98</b>	<b>₹ 101.6</b>	<u>INSTRUCTIONS</u>



## **METHOD**

1. Preheat the oven at 180°C (**OTG Mode: upper rod + lower rod + fan**). line a muffin tray with 4 jumbo muffin liners.
2. In a bowl sift together flour, baking powder and baking soda.
3. Add in both the sugars, vanilla essence and the butter. Follow rubbing method to mix the dry ingredients until sandy mixture is formed.
4. Now add in the curd and orange juice. Mix well.
5. Lastly fold in the raisins, apricots and black sesame seeds. Combine the mixture nicely.
6. Pour batter in prepared muffin mould such that each liner has been filled till 3/4<sup>th</sup> level. Garnish with chopped raisins, apricots and sesame seeds.
7. Bake in preheated oven at 180°C (**OTG Mode: lower rod only**) for 25 minutes until a toothpick inserted at the centre comes out clean. Bake for 5 more minutes at **upper rod only** to give color on the top.
8. Dust it with icing sugar once cool.

Coat the raisins and apricots with some flour before adding to the batter.

## **OVEN TEMPERATURES**

### **OTG**

180°C (lower rod only)

### **DECK OVEN**

Upper temperature –  
140°C

Lower temperature –  
180°C

### **UNOX**

130°C, Fan speed – 1,  
Humidity – 0