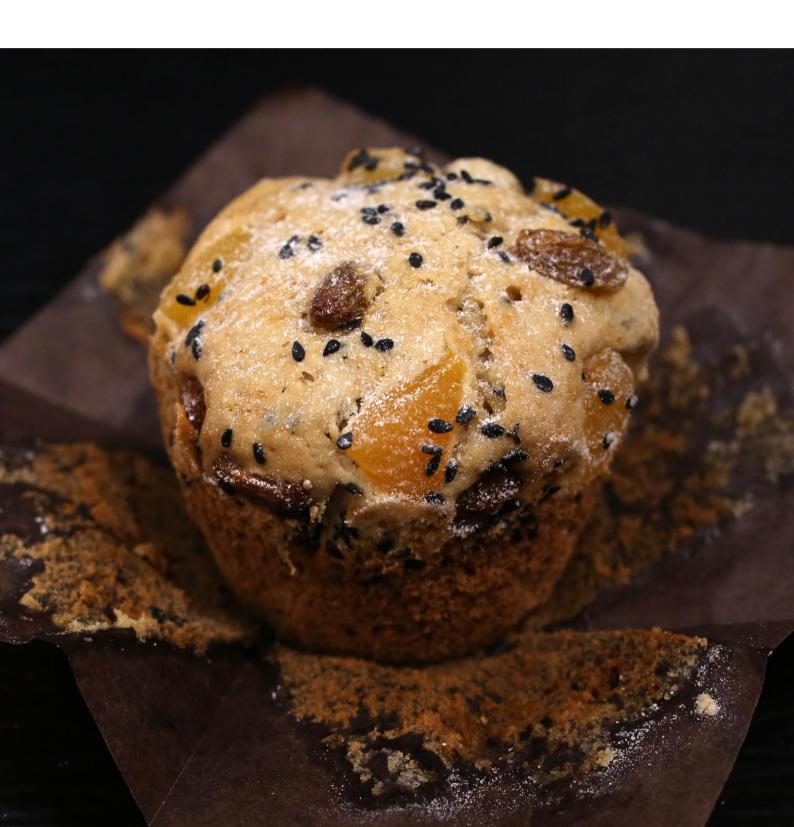


# RAISIN AND APRICOT MUFFIN RECIPE CARD





# **RAISIN AND APRICOT MUFFINS**



FOR THE MUFFIN			COSTING (in ₹)		NO. OF PORTIONS: 4
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	COST PER PORTION
	In gms	In cups			(in ₹)
All purpose flour	140 g	1 cup	3.78	5.6	WHOLESALE
Salted butter (softened)	45 g	3 tbsp	14.4	20.25	18.75
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	M.R.P
Orange juice	60 ml	4 tbsp	5	5	
Vanilla essence	4 ml	1 tsp	1	1	25.4
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	
TOTAL			₹ 74.98	₹ 101.6	INSTRUCTIONS



## **METHOD**

- 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