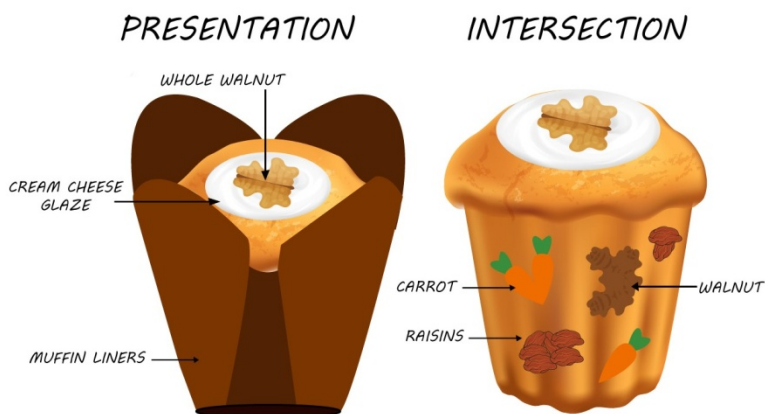


*Truffle Nation's*

# CARROT MUFFIN

Egg and Eggless Recipe

## CARROT MUFFINS



<u>FOR CARROT MUFFIN (EGG)</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 5-6</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
	<u>IN GMS</u>	<u>IN CUPS</u>			
Cake Flour	180 g	1 Cup + 1/4 Cup + 1 Tbsp	4.86	7.2	Carrot muffins
Caster sugar	40 g	1/8 Cup + 1 Tbsp	2.32	4.8	
Brown sugar	100 g	1/2 Cup	6.5	13	
Oil	97 g	1/2 Cup	9.7	11.2	Carrots
Egg	150 g	3 Large	13.5	18	Orange juice
Baking soda	5.5 g	1 Tsp	1	1	
Salt	1.5 g	1/4 Tsp	1	1	
Vanilla extract	3.5 g	1 Tsp	1	1	Walnuts & Raisins
Orange juice		2 Tbsp	2	3	
Walnuts	50 g	1/2 Cup	42.5	50	
Raisins	50 g	1/3 Cup	11	17.5	
Carrot (grated)	70 g	1 Cup + 1/4 Cup + 1/8 CUp	7	7.5	
Cinnamon	2.46 g	1 Tsp	1	1	
Nutmeg	0.5 g	1/4 Tsp	1	1	
<b><u>TOTAL</u></b>			<b>₹ 104.38</b>	<b>₹ 129.7</b>	<b><u>INSTRUCTIONS</u></b>

<p><b>METHOD</b></p> <ol style="list-style-type: none"> <li>1. Preheat the oven at 180°C (<b>OTG MODE: lower rod + upper rod + fan</b>).</li> <li>2. In a large bowl sift together the flour, caster sugar, brown sugar, spices, salt and baking soda. Keep this bowl aside.</li> <li>3. Now in a new bowl, mix together the egg, oil, vanilla extract and orange juice. With a spatula, create a small well at the centre of the dry ingredients now add the liquid mixture in 2-3 parts, gently combining the batter after each addition to avoid any chances of unwanted lumps in the batter.</li> <li>4. Lastly add in the grated carrot, walnuts and raisins. Give the batter a last mix.</li> <li>5. Divide the batter equally in the liners and bake and bake at 180°C for 20 – 25 minutes (<b>OTG MODE: lower rod only</b>) or until a toothpick inserted comes out clean.</li> </ol>	<p>Roughly chop walnuts and raisins, mix it in the flour so that it doesn't sink while baking.</p>
	<p><b>OVEN TEMPERATURES</b></p> <p><b>OTG</b> 180°C (lower rod only)</p> <p><b>DECK OVEN</b> Upper temperature – 140°C Lower temperature – 180°C</p> <p><b>UNOX</b> 130°C, Fan speed – 1, Humidity – 0</p>

<b>FOR CARROT MUFFIN(EGGLESS)</b>			<b>COSTING (in ₹)</b>		<b>NO. OF PORTIONS: 5-6</b>
<b>INGREDIENTS</b>	<b>QUANTITY</b>		<b>WHOLESALE</b>	<b>M.R.P.</b>	<b>ELEMENTS</b>
	<b>IN GMS</b>	<b>IN CUPS</b>			
Cake Flour	104 g	1/2 Cup + 1/4 Cup	2.8	4.16	Carrot muffins
Baking powder	2.15 g	1/2 Tsp	1	1	
Baking soda	2.75 g	1/2 Tsp	1	1	
Salt	0.75 g	1/8 Tsp	1	1	Carrots
Carrot (grated)	70 g		7	7.5	
Oil	60 g	1/4 Cup + 1 Tbsp	6	6.96	Orange juice
Milk	65 g	1/4 Cup	3.77	4	
Water	60 g	1/4 Cup + 1 Tsp	1	1	Walnuts & Raisins
Orange juice	-	1 Tbsp	2	2	
walnuts	40 g	1/3 cup	41.4	49.2	
Raisins	30 g	1/4 cup	10.4	16.5	
Caster sugar	105 g	1/2 Cup	6	6.5	

Cinnamon	2.46 g	1 Tsp	1	1					
Nutmeg	0.5 g	1/4 tsp	1	1					
<b>TOTAL</b>			<b>₹ 85.37</b>	<b>₹ 102.82</b>	<b>INSTRUCTIONS</b>				
<b>METHOD</b> <ol style="list-style-type: none"> <li>1. Preheat the oven at 180°C (<b>OTG MODE: lower rod + upper rod + fan</b>).Line a muffin tray with liners &amp; keep aside.</li> <li>2. In a large bowl mix together the vegetable oil, milk, water, vanilla extract and orange juice.</li> <li>3. Next with the help of a sieve, add in the flour, baking powder, baking soda, sugar, spices and salt. With the help of a spatula combine the mixture until a thick yet lump free batter is formed.</li> <li>4. Now add in the grated carrot, raisins and walnuts. Give the batter a last mix.</li> <li>5. Divide the batter among the muffin liners and bake at 180°C for 15 - 20 minutes (<b>OTG MODE: lower rod only</b>) or until a toothpick inserted comes out clean.</li> </ol>					Roughly chop walnuts and raisins, mix it in the flour so that it doesn't sink while baking.				
					<b>OVEN TEMPERATURES</b>				
					<b>OTG</b> 180°C (lower rod only) <b>DECK OVEN</b> Upper temperature – 140°C Lower temperature – 180°C <b>UNOX</b> 130°C, Fan speed – 1, Humidity – 0				

<b>FOR CREAM CHEESE GLAZE</b>			<b>COSTING (in ₹)</b>		<b>NO. OF PORTIONS: 5-6</b>
<b>INGREDIENTS</b>	<b>QUANTITY</b>		<b>WHOLESALE</b>	<b>M.R.P.</b>	
	<b>IN GMS</b>	<b>IN CUPS</b>			
Cream cheese (softened)	60 g	1/2 Cup	37.8	67.5	
Unsalted butter (softened)	30 g	1/8 Cup	9.6	13.5	
Vanilla extract	1.75 g	1/2 Tsp	1	1	
Whole milk	16 g	1 Tbsp	1	1	
Icing sugar	30 g	1/4 Cup	1.8	3.78	
<b>TOTAL</b>			<b>₹ 51.2</b>	<b>₹ 86.78</b>	<b>INSTRUCTIONS</b>

<p><b><u>METHOD</u></b></p> <ol style="list-style-type: none"> <li>1. In a large bowl, with the help of a spatula cream the softened unsalted butter until it becomes light and airy. Now add in the cream cheese and combine until a smooth dense mixture is formed.</li> <li>2. Keep the butter and cream cheese mix aside and in a new bowl, combine together the icing sugar and milk until all the sugar gets incorporated.</li> <li>3. Next add in some vanilla extract, give a gentle mix and your diluted sugar syrup is ready. We will add this syrup into the cream cheese butter mix to achieve a smooth and pipeable glaze. Transfer the prepared glaze into a piping bag for later use.</li> </ol>	<p>Make sure that Cream cheese and unsalted butter is at room temperature or soft enough so that it can easily be creamed. Don't over mix the frosting as it will separate.</p>
-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

<b><u>ASSEMBLY</u></b>
<ol style="list-style-type: none"> <li>1. Let the muffin cool completely. One by one pipe cream cheese glaze on each muffin and then place a piece of walnut at the centre.</li> </ol>

<b><u>NOTE</u></b>		
<b><u>Shelf life of</u></b>	<b><u>Refrigerator</u></b>	<b><u>Freezer</u></b>
Carrot muffins (egg)	1- 1.5 week (in an air tight box)	1 month (in an air tight box)
Carrot muffins (eggless)	1 – 1.5 week (in an air tight box)	1 month (in an air tight box)
Muffins with cream cheese glaze	3 – 4 days (in air tight box)	-
Cream cheese glaze	1 week (in air tight box)	1 month (air tight box)

<b><u>TYPE</u></b>	<b><u>COST</u></b>	Muffin	Cream cheese glaze	Whole walnut	<b><u>TOTAL</u></b>
Egg	<b><u>WHOLESALE</u></b>	20.8	10.2	10	<b>₹ 41</b>
	<b><u>M.R.P.</u></b>	25.9	17.3	15	<b>₹ 58.2</b>
Eggless	<b><u>WHOLESALE</u></b>	17.1	10.2	10	<b>₹ 37.3</b>
	<b><u>M.R.P.</u></b>	20.5	17.3	15	<b>₹ 52.8</b>