



CUSTARD MUFFIN



<u>FOR CUSTARD 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>
	<u>In grams</u>	<u>In cups</u>			
All purpose flour	45 g	1/3 cup	1.2	1.8	<u>WHOLESALE</u> 6.2
Caster sugar	25 g	1/8 cup	1.45	3	
Custard powder	25 g	1/8 cup	3.5	8	
Baking powder	1.5 g	¼ + 1/8 tsp	1	1	
Milk	75 g	¼ cup + ½ tbsp.	4.35	4.65	<u>M.R.P</u> 10.8
Butter	25 g	1 + ½ tbsp.	8	11.2	
Tutti fruity essence	2-3 drops	2-3 drops	2	2	
Tutti fruity	30 g	2 tbsp	3.2	11.9	
<u>TOTAL</u>			<u>₹ 24.7</u>	<u>₹ 43.55</u>	<u>INSTRUCTIONS</u>
<u>METHOD</u> <ol style="list-style-type: none"> 1. Preheat the oven at 180°C (OTG MODE: lower rod + upper rod + fan). Line a cupcake tray with muffin liners. 2. In a bowl, cream together butter and sugar until light and fluffy. 3. In another bowl, sieve all dry ingredients together. 					Don't forget to coat tutti fruity in some flour before adding to the batter or else they will sink.
					<u>OVEN TEMPERATURES</u>



<p>4. Add dry ingredients and milk gradually in the creamed mixture.</p> <p>5. Lastly add in the flour coated tutti fruity in the batter and mix well.</p> <p>6. Divide the batter equally in the liners (fill only 3/4th level) and bake at 180°C for 20 - 25 minutes (OTG MODE: lower rod only) or until a toothpick inserted comes out clean.</p>	<p>OTG 180°C (lower rod only)</p> <p>DECK OVEN Upper temperature – 140°C Lower temperature – 180°C</p> <p>UNOX 130°C, Fan speed – 1, Humidity – 0</p>
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NOTE		
Shelf life of	Refrigerator	Freezer
Custard muffin	1 week (in an air tight box)	1 month (in an air tight box)

