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# WHOLE WHEAT JAGGERY MUFFINS





## WHOLE WHEAT AND JAGGERY MUFFINS



<u>FOR THE MUFFIN</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 3</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			
Whole wheat flour	65 g	1/4 cup + 3 tbsp	1.56	2.9	<u>WHOLESALE</u> 34.19
Jaggery powder	90 g	¼ cup + 2 tbsp	63	63	
Baking soda	1.3 g	¼ tsp	1	1	
Baking powder	1 g	¼ tsp	1	1	
Oil	40 g	3 tbsp	4.04	4.64	<u>M.R.P</u> 37
Milk	81 ml	¼ cup + 2 tbsp	4.69	5.02	
Raisins (chopped)	20 g	3 tbsp	4.4	7	
Walnuts (chopped)	20 g	3 tbsp	17	20	
Neutral glaze	15 g	1 tbsp	5.9	6.45	
<b><u>TOTAL</u></b>			<b>₹ 102.59</b>	<b>₹ 111</b>	<b><u>INSTRUCTIONS</u></b>



**METHOD**

1. Preheat the oven at 180°C (**OTG Mode: upper rod + lower rod + fan**). line a muffin tray with 3 jumbo muffin liners.
2. In a bowl sift together flour, jaggery powder, baking powder and baking soda.
3. In another bowl, mix the wet ingredients i.e. milk and oil.
4. Add the dry ingredients in the wet one. Mix well. Lastly fold in the chopped raisins and walnuts(15 g each). Combine the mixture nicely.
5. Pour batter in prepared muffin mould such that each liner has been filled till 3/4<sup>th</sup> level. 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.
6. Once baked an cooled, brush the top with neutral glaze and garnish with remaining chopped raisins and walnuts.

Coat the raisins and walnuts 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