

BRAN MUFFINS (WHITE CAKE MIX)

Yield 100

Portion 1 Muffin

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
221 cal	41 g	2 g	6 g	0 mg	306 mg	22 mg

Ingredient

COOKING SPRAY, NONSTICK
 CAKE MIX, WHITE
 MOLASSES
 CEREAL, RAISIN BRAN, BULK

Weight

2 oz
 10 lbs
 11-5/8 oz
 1-1/8 lbs

Measure

1/4 cup 1/3 tbsp
 1 gal 3-3/8 qts
 1 cup
 2 qts 2 cup

Issue

Method

- 1 Preheat convection oven to 300 F. low fan, open vent.
- 2 Spray muffin pans with non-stick cooking spray.
- 3 Prepare white cake mix according to manufacturer's instructions.
- 4 Add molasses to mix.
- 5 Fold in raisin bran cereal.
- 6 Scoop 2 ounces of mix into each muffin cup.
- 7 Using a convection oven, bake at 300 F. for approximately 15 minutes. Muffins are cooked when tester is inserted into the center of the centermost muffin and comes out clean.
- 8 Remove muffins from oven. Remove muffins from pan and let cool on a rack.

Notes

- 1 Muffin mix can be substituted for white cake mix.