

**HONEY CINNAMON MUFFINS (WHITE CAKE MIX)**

**Yield** 100

**Portion** 1 Muffin

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
219 cal	41 g	2 g	6 g	0 mg	279 mg	23 mg

**Ingredient**

COOKING SPRAY, NONSTICK  
 CAKE MIX, WHITE  
 CINNAMON, GROUND  
 HONEY  
 WATER, BOILING

**Weight**

2 oz  
 10 lbs  
 1-7/8 oz  
 1-1/2 lbs  
 8-1/3 oz

**Measure**

1/4 cup 1/3 tbsp  
 1 gal 3-3/8 qts  
 1/2 cup  
 2 cup  
 1 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 cinnamon to mix.
- 5 Scoop 2 ounces of mix into each muffin cup.
- 6 Using a convection oven, bake at 325 F. for approximately 15 minutes. Muffins are cooked when tester is inserted into the center of the centermost muffin and comes out clean.
- 7 Combine honey and boiling water.
- 8 Remove muffins from oven and brush with honey. Let stand 5 minutes.
- 9 Remove muffins from pan and let cool.