

CINNAMON CRUMB TOP MUFFINS

Yield 100

Portion 1 Muffin

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
195 cal	33 g	4 g	5 g	36 mg	212 mg	90 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 SUGAR,GRANULATED
 MILK,NONFAT,DRY
 BAKING POWDER
 SALT
 WATER,WARM
 EGGS,WHOLE,FROZEN
 APPLESAUCE,CANNED,UNSWEETENED
 OIL,SALAD
 COOKING SPRAY,NONSTICK
 SUGAR,BROWN,PACKED
 BUTTER
 FLOUR,WHEAT,GENERAL PURPOSE
 CINNAMON,GROUND

Weight

5 lbs
 2-1/2 lbs
 3-5/8 oz
 3-7/8 oz
 5/8 oz
 3-2/3 lbs
 1-3/4 lbs
 1-5/8 lbs
 11-1/2 oz
 1-1/2 oz
 9 oz
 3 oz
 1-2/3 oz
 1/2 oz

Measure

1 gal 1/2 qts
 1 qts 1-5/8 cup
 1-1/2 cup
 1/2 cup
 1 tbsp
 1 qts 3 cup
 3-1/4 cup
 3 cup
 1-1/2 cup
 3 tbsp
 1-3/4 cup
 1/4 cup 2-1/3 tbsp
 1/4 cup 2-1/3 tbsp
 2 tbsp

Issue

Method

- 1 In mixer bowl sift together flour, sugar, milk, baking powder and salt.
- 2 Add warm water, eggs, applesauce and salad oil; mix at low speed until dry ingredients are moistened about 15 seconds; scrape down sides and bottom of mixer bowl; continue to mix at low speed another 15 seconds. DO NOT OVERMIX. Batter will be lumpy.
- 3 Lightly spray muffin cups with non-stick cooking spray. Fill each muffin cup 2/3 full.
- 4 Mix brown sugar, butter or margarine, flour and cinnamon until mixture is crumbly. Sprinkle 1 teaspoon mixture on top of each muffin.
- 5 Using a convection oven, bake at 350 F. 23 to 26 minutes with open vent, fan turned on for the first 10 minutes, and then on low fan. Remove muffins from oven and cool.