

Muffin Squares Using Master Mix (A-15)

Grains/Breads

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A-11B

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Master Mix (A-15)	1 lb 4 oz	1 qt	2 lb 7 1/2 oz	2 qt	1. Combine Master Mix (A-15) and sugar. Add raisins (optional).
Sugar	4 oz	1/2 cup	7 oz	1 cup	
#Raisins, plumped (optional)	4 oz	1/2 cup 2 Tbsp	8 oz	1 1/4 cups	2. Combine eggs and water. Add slowly to dry ingredients while mixing on low speed. Mix only until dry ingredients are moistened, 15 to 20 seconds, scraping down the sides of the bowl.
Fresh large eggs OR		2 each		3 each	
Frozen whole eggs, thawed		1/2 cup	4 oz	1 cup	
Water		1 1/4 cups 2 Tbsp		2 3/4 cups	3. For 25 servings, pour 2 lb 3 1/2 oz (1 qt 1 cup) batter into a lightly oiled half-steamtable pan (12" x 10" x 2 1/2"). For 50 servings, pour 4 lb 7 oz (2 qt 2 cups) batter into a lightly oiled steamtable pan (12" x 20" x 2 1/2"). 4. To Bake: Conventional Oven: 425 degrees F, 25 minutes Convection Oven: 350 degrees F, 15 minutes Bake until lightly browned.
					5. For 25 servings, cut half-steamtable pan 5 x 5 (25 pieces per pan). For 50 servings, cut each steamtable pan 5 x 10 (50 pieces per pan).
#To plump raisins, cover them with very hot tap water. Soak 2 to 5 minutes. DO NOT OVERSOAK. Drain well before using.					

SERVING:	YIELD:	VOLUME:
1 piece provides the equivalent of 1 slice of bread	25 Servings: 1 half-steamtable pan	25 Servings:
	50 Servings: 1 steamtable pan	50 Servings: