



Institutional Foodservice Recipe
STANDARDIZED HACCP PROCEDURE

Muffin and Loaves Recipe Book

- Puree Apple Muffin
- Puree Carrot Muffin
- Puree Orange Muffin
- Puree Pumpkin Loaf





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Recipe Name:	Puree Apple Muffin		
Yield: (# of portions)	7	14	28
Ingredients:			
Darlington Texture Modified Bread and Bakery Mix	1 cup / 140 gm	2 cup / 280 gm	4 cup / 560 gm
Allspice	½ tsp / 2.5 mL	1 tsp / 5 mL	2 tsp / 10 mL
Hot Water (165-180° F)	¾ cup / 185 mL	1.5 cups / 375 mL	3 cups / 750 mL
Apple sauce	¼ cup / 60 mL	½ cup / 120 mL	1 cup / 250 mL
Pineapple Juice	¼ cup / 60 mL	½ cup / 120 mL	1 cup / 250 mL
Garnish: Cinnamon and Brown Sugar			
Method:			
1. Clean and sanitize work area.			
2. Wash hands thoroughly and gather ingredients.			
3. Remove appropriate amount of Darlington Texture Modified Bread and Bakery Mix and place in a clean and sanitized bowl. Add Allspice to the bowl. Whisk dry ingredients to aerate.			
4. Measure appropriate amount of apple sauce, pineapple juice and hot water (Water from the tea dispenser is the ideal temperature). Mix and add to dry mix.			
5. Mix well using a whisk until all liquid is absorbed. Do not over mix.			
6. For service, portion product using a #24 / Red handled scoop and transfer to plate. Garnish with cinnamon mixture.			
7. Service Options:			
a.	If serving cold - refrigerate prepared product at 4° C (40° F) or colder until service or for a maximum of 48 hours.		
b.	If serving warm - cover and hold prepared product at 60° C (140° F) or higher until service or a maximum of 2 hours. Discard after 2 hours.		
c.	For batch preparation and service at a later time - freeze product immediately after preparation. Hold product at -18° C or below for up to 30 days.		

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Recipe Name:	Puree Carrot Muffin		
Yield: (# of portions)	7	14	28
Ingredients:			
Darlington Texture Modified Bread and Bakery Mix	1 cup / 140 gm	2 cup / 280 gm	4 cup / 560 gm
Allspice	½ tsp / 2.5 mL	1 tsp / 5 mL	2 tsp / 10 mL
Hot Water (165-180° F)	½ cup / 120 mL	1 cup / 250 mL	2 cups / 500 mL
Puree Carrots	¼ cup / 60 mL	½ cup / 120 mL	1 cup / 250 mL
Pineapple Juice	¼ cup / 60 mL	½ cup / 120 mL	1 cup / 250 mL
Vegetable Oil	2 Tbsp / 30 mL	¼ cup / 60 mL	½ cup / 120 mL
Garnish: Cream Cheese Icing			
Method:			
1. Clean and sanitize work area.			
2. Wash hands thoroughly and gather ingredients.			
3. Remove appropriate amount of Darlington Texture Modified Bread and Bakery Mix and place in a clean and sanitized bowl. Add Allspice to the bowl. Whisk dry ingredients to aerate.			
4. Measure appropriate amount of pineapple juice, puree carrot, oil and hot water (Water from the tea dispenser is the ideal temperature). Blend well and add to dry mix.			
5. Mix well using a whisk until all liquid is absorbed. Do not over mix.			
6. For service, portion product using a #24 / Red handled scoop and transfer to plate. Optional: Garnish with drizzle of Cream Cheese Icing.			
7. Service Options:			
a.	If serving cold - refrigerate prepared product at 4° C (40° F) or colder until service or for a maximum of 48 hours.		
b.	If serving warm - cover and hold prepared product at 60° C (140° F) or higher until service or a maximum of 2 hours. Discard after 2 hours.		
c.	For batch preparation and service at a later time - freeze product immediately after preparation. Hold product at -18° C or below for up to 30 days.		

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Recipe Name:	Puree Orange Muffin		
Yield: (# of portions)	7	14	28
Ingredients:			
Darlington Texture Modified Bread and Bakery Mix	1 cup / 140 gm	2 cup / 280 gm	4 cup / 560 gm
Hot Water (165-180° F)	½ cup / 120 mL	1 cup / 250 mL	2 cups / 500 mL
Orange Juice	½ cup / 120 mL	1 cup / 250 mL	2 cups / 500 mL
Vegetable Oil	2 Tbsp / 30 mL	¼ cup / 60 mL	½ cup / 120 mL
Garnish: Chocolate Sauce			
Method:			
1. Clean and sanitize work area.			
2. Wash hands thoroughly and gather ingredients.			
3. Remove appropriate amount of Darlington Texture Modified Bread and Bakery Mix and place in a clean and sanitized bowl. Whisk dry ingredients to aerate.			
4. Measure appropriate amount of orange juice, oil and hot water (Water from the tea dispenser is the ideal temperature) and add liquids to dry mix.			
5. Mix well using a whisk until all liquid is absorbed. Do not over mix.			
6. For service, portion product using a #24 / Red handled scoop and transfer to plate. Optional: Garnish with Chocolate Sauce.			
7. Service Options:			
a.	If serving cold - refrigerate prepared product at 4° C (40° F) or colder until service or for a maximum of 48 hours.		
b.	If serving warm - cover and hold prepared product at 60° C (140° F) or higher until service or a maximum of 2 hours. Discard after 2 hours.		
c.	For batch preparation and service at a later time - freeze product immediately after preparation. Hold product at -18° C or below for up to 30 days.		

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Recipe Name:	Puree Pumpkin Loaf		
Yield: (# of portions)	7	14	28
Ingredients:			
Darlington Texture Modified Bread and Bakery Mix	1 cup / 140 gm	2 cup / 280 gm	4 cup / 560 gm
Hot Water (165-180° F)	1 ¼ cup / 300 mL	2 ½ cups / 600 mL	3 cups / 750 mL
Vegetable oil	2 Tbsp / 30 mL	¼ cup / 60 mL	½ cup / 120 mL
Pineapple Juice	¼ cup / 60 mL	½ cup / 120 mL	1 cup / 250 mL
Canned Pumpkin	¼ cup / 60 mL	½ cup / 120 mL	1 cup / 250 mL
Cinnamon	½ tsp / 2.5 mL	1 tsp / 5 mL	2 tsp / 10 mL
Nutmeg	½ tsp / 2.5 mL	1 tsp / 5 mL	2 tsp / 10 mL
Cloves	½ tsp / 2.5 mL	1 tsp / 5 mL	2 tsp / 10 mL
Method:			
1.	Clean and sanitize work area.		
2.	Wash hands thoroughly and gather ingredients.		
3.	Remove appropriate amount of Darlington Texture Modified Bread and Bakery Mix and place in a clean and sanitized bowl. Whisk dry ingredients to aerate.		
4.	Measure appropriate amount of pineapple juice, pumpkin, oil and hot water (Water from the tea dispenser is the ideal temperature). Blend well and add to dry mix.		
5.	Add spices mixing well using a whisk. Do not over mix.		
6.	For service, portion product using a #24 / Red handled scoop and transfer to plate.		
7.	Service Options:		
a.	If serving cold - refrigerate prepared product at 4° C (40° F) or colder until service or for a maximum of 48 hours.		
b.	If serving warm - cover and hold prepared product at 60° C (140° F) or higher until service or a maximum of 2 hours. Discard after 2 hours.		
c.	For batch preparation and service at a later time - freeze product immediately after preparation. Hold product at -18° C or below for up to 30 days.		

Notes:

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