



General Mills
DO NOT EAT RAW
MUFFIN BATTER

Gold Medal® Whole Grain Variety Muffin Mix

YIELD

SCOOP SIZE	PAN SIZE	APPROX BATTER WEIGHT	FULL BATCH YIELD	HALF BATCH YIELD
#20	Mini Muffin Pan	1.9 oz	65	32
#16	Standard Muffin Pan	2.3 oz	53	26
#10	Standard Muffin Pan	3.5 oz	35	17
#8	Jumbo Muffin Pan	3.9 oz	31	15


INGREDIENTS


FULL BATCH

Cool Water (approx 72°F)  5½ cups (2 lb 12 oz)

Variety Muffin Mix  full box (5 lbs)

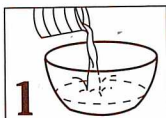
HALF BATCH

 2¾ cups (1 lb 6 oz)

 8½ cups (½ box)
(2 lbs 8 oz)

MIXING DIRECTIONS

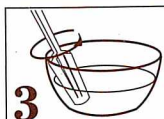
HAND MIXING



1 **POUR** total amount of water into mixing bowl.



2 **ADD** total amount of mix.



3 **MIX** using a rubber spatula or wire whip until batter is smooth.



4 **FOLD** in desired ingredients. **DO NOT OVERMIX.**



5 **DEPOSIT** batter into paper lined or generously greased/sprayed muffin cups. Grease both cups and pan surface when preparing jumbo-sized muffins.

MACHINE MIXING

1) POUR total amount of water into mixer bowl.

2) ADD total amount of mix.

3) MIX using a paddle attachment on low speed for 20 seconds. Stop mixer. Scrape bowl and paddle. Mix an additional 20 seconds.

4) FOLD in desired ingredients on low speed. **DO NOT OVERMIX.**

5) DEPOSIT batter into paper lined or generously greased/sprayed muffin cups. Grease both cups and pan surface when preparing jumbo-sized muffins.

BAKING



OVEN

Convection*
350°F

Standard
400°F

#20
 12-14 minutes

 16-18 minutes

#16
 15-17 minutes

 19-21 minutes

#8 and #10
 18-20 minutes

 24-26 minutes

Doneness Test: Muffin is fully baked when center springs back when lightly touched.
*Rotate muffins baked in a Convection Oven one-half turn (180°) after 5 minutes of baking.

HIGH ALTITUDE (2500 ft. and above)

Increase recommended water amount by ¼ cup and add ¾ cup all purpose flour with the mix. Bake times may increase 2-3 minutes.