

## Malora Sweet Budget Muffin Recipes

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Coconut & Chocolate Chip Muffin

### **Coconut & Chocolate Chip Muffin**

6 Portions

#### **Ingredients**

Malora sweet muffin mix	0.200gr
Water	0.200ml
Coconut Desiccated	0.050gr
Chocolate Chip	0.050gr

#### **Method**

- 1) Mix all ingredients in a mixing bowl. Do not overmix.
- 2) Pour batter into a well-greased muffin tray and bake at 180 degrees for 25 minutes as per instructions.



Coffee Crumb Muffin

### Coffee Crumb Muffin

6 Portions

#### Ingredients

Malora sweet muffin mix	0.250gr
Water	0.180ml
Coffee powder	0.007gr

#### Crumb Topping

Sugar	0.030gr
Cinnamon	0.001gr
Butter/Margarine	0.025gr
Flour	0.010gr
Coffee powder	0.007gr

#### Method

- 1) Mix all batter ingredients in a mixing bowl. Do not overmix.
- 2) Pour batter into a well-greased muffin tray.
- 3) Heat the margarine but do not melt and add the other ingredients. Mix till it has a crumb consistency.
- 4) Sprinkle on top of the batter mix in muffin pan and bake in oven as per instruction



### Simple Chocolate Chip Muffin

6 Portions

#### Ingredients

Malora chocolate muffin mix	0.250gr
Oil	0.040ml
Water	0.180ml
White Chocolate Chips	0.070gr

#### Method

- 1) Mix all ingredients in a mixing bowl. Do not overmix.
- 2) Pour batter into a well-greased muffin tray and bake at 180 degrees for 25 minutes as per instructions.



**Vanilla Chocolate Chip Muffins**

### Vanilla Chocolate Chip Muffin

6 Portions

#### Ingredients

Malora sweet muffin mix	0.250gr
Water	0.180ml
Vanilla essence	0.005ml
Chocolate Chip	0.050gr

#### Method

- 1) Mix all ingredients in a mixing bowl. Do not overmix.
- 2) Pour batter into a well-greased muffin tray and bake at 180 degrees for 25 minutes as per instructions.



### **Bran Raisin Muffin**

6 Portions

#### **Ingredients**

Malora spiced bran muffin mix	0.250gr
Oil	0.040ml
Water	0.200ml
Raisin seedless	0.100gr

#### **Method**

- 1) Mix all ingredients in a mixing bowl. Do not overmix.
- 2) Pour batter into a well-greased muffin tray and bake at 180 degrees for 25 minutes as per instructions.



Banana Bran Muffins

### **Banana Bran Muffin**

6 Portions

#### **Ingredients**

Malora spiced bran muffin mix	0.250gr
Oil	0.040ml
Water	0.200ml
Banana pulped	0.100gr

#### **Method**

- 1) Mix all ingredients in a mixing bowl. Do not overmix.
- 2) Pour batter into a well-greased muffin tray and bake at 180 degrees for 25 minutes as per instructions.



**Caramel Muffins**

### **Caramel Muffin**

6 Portions

#### **Ingredients**

Malora sweet muffin mix	0.250gr
Water	0.180ml
Caramel essence	0.005ml
Cacao powder	0.001gr
Caramel treat (optional)	0.060gr

#### **Method**

- 1) Mix all ingredients in a mixing bowl. Do not overmix.
- 2) Pour batter into a well-greased muffin tray and bake at 180 degrees for 25 minutes as per instructions.
- 3) Cool down muffins before piping caramel treat on top





**Basic Bran Carrot Muffin**

### **Basic Bran Carrot Muffin**

6 Portions

#### **Ingredients**

Malora spiced bran muffin mix	0.250gr
Oil	0.040ml
Water	0.200ml
Carrot grated fine	0.100gr

#### **Method**

- 1) Mix all ingredients in a mixing bowl. Do not overmix.
- 2) Pour batter into a well-greased muffin tray and bake at 180 degrees for 25 minutes as per instructions.



### **Assorted Cherry Muffin**

6 Portions

#### **Ingredients**

Malora sweet muffin mix	0.250gr
Water	0.180ml
Tinned/Glazed cherries assorted chopped	0.060gr

#### **Method**

- 1) Mix all ingredients in a mixing bowl. Do not overmix.
- 2) Pour batter into a well-greased muffin tray and bake at 180 degrees for 25 minutes as per instructions.