

URC®
BakeFruit™

TAURA
NATURAL INGREDIENTS

PART OF  **FRUTAROM**
FOUNDED 1933

FRUIT MUFFINS



Measure. Mix. Bake.

Try the exciting flavours of
URC® BakeFruit™ in your products.

- ✓ Range extension
- ✓ Creating exciting possibilities
- ✓ One supplier, endless opportunities

QUANTITY	UNIT	INGREDIENT
375	G	Plain Flour
19	G	Baking Powder
2.80	G	Salt
205	G	URC® BakeFruit™ pieces
120	G	Whole Eggs
200	G	Standard white sugar
220	G	Canola Oil
250	G	Whole Milk

METHOD

1. Heat oven to 210°C Bake.
2. Combine first three dry ingredients and URC® BakeFruit™ pieces in a large bowl, set aside
3. Add eggs and sugar to a stand mixer and beat for 2 minutes.
4. Add oil and milk to the stand mixer and mix until well combined with egg and sugar mix.
5. Fold wet ingredients into dry mix until just combined.
6. Fill muffin trays or cupcake cases with muffin mix. Standard muffins approx. 60g per case. Mini muffins approx. 20g per case.
7. Large Muffins – Bake for approx 10–12 mins, until cooked. Mini Muffins – Bake for approx. 8 mins, until cooked.
8. Remove from oven and place on a cooling rack.

YIELD: Approx 23 Standard Muffins
Approx 70 Mini Muffins



Apple & Cinnamon

Mango & Apple

*Lemon & White
Chocolate*

For more recipe and product information visit:
www.tauraURC.com/bakefruit

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Concentrated Goodness™