

Gooding School District

Recipe: 900013 Whole Grain Pumpkin Muffin

Recipe Source: gooding
 Recipe Group: DESSERTS

Recipe HACCP Process:

Alternate Recipe Name:
 Number of Portions: 720
 Size of Portion: 2 oz

019335 SUGARS, GRANULATED..... 004065 MARGARINE, REG, HARD, CORN (HYDR®)..... 002047 SALT, TABLE.....	21 LB + 12 OZ 6 LB 1/3 CUP	1. In a mixing bowl using a paddle attachment, cream the sugar, margarine and salt for 10 minutes at medium speed.
011424 PUMPKIN, CND, WO/SALT.....	3 # 10 can	2. Add pumpkin and mix for 2 minutes. Scrape down sides of bowl.
001123 EGG, WHOLE, RAW, FRESH.....	9 LB	3. Slowly add eggs. Scrape down sides of bowl.
001082 MILK, LOWFAT, FLUID, 1% MILKFAT, W/ VIT A..... 900185 Flour, all purpose.....	4 QT 6 LB + 12 OZ	4. Slowly add milk. Scrape down sides of bowl.
020080 WHEAT FLOUR, WHOLE-GRAIN..... 018369 LEAVENING AGENTS, BAKING PDR, DOUBLE-ACTING, NA..... 018372 LEAVENING AGENTS, BAKING SODA..... 002010 CINNAMON, GROUND..... 002025 NUTMEG, GROUND.....	12 LB 1/2 CUP + 2 TBSP 1/3 CUP + 2 TSP 1/2 CUP 1/2 CUP	5. In a separate bowl mix flour, baking powder, baking soda, cinnamon, and nutmeg. Add to above mixture. Mix at low speed for 1 minute. 6. Dip 3qts 3 1/4cups into each greased and floured 18"x26"x1" sheet pan or you may use cake pans (makes 9 pans total @ 80 per pan) Bake in convection oven at 350 degrees for 30 to 35 minutes or until center tests done. Cut each pan 8x10 to make 80 muffin squares Dust with powdered sugar SERVING: 1 piece YIELD: 720 servings

Calories	136	Iron	0.77 mg	Protein	2.50 g	7.38%	Calories from Prot
Cholesterol	24 mg	Calcium	27.95 mg	Carbohydrates	23.71 g	69.88%	Calories from Carb
Sodium	151 mg	Vitamin A	1644.9 IU	Total Fat	3.86 g	25.57%	Calories from T Fat
Dietary Fiber	1.25 g	Vitamin A	252.7 RE	Saturated Fat	0.80 g	5.29%	Calories from S Fat
		Vitamin C	0.41 mg	Trans. Fat	0.00* g	%	Calories from Trans. Fat

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Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	oz.				? - Milk
Grain/Bread.....	srv.				? - Egg
F/V/J.....	cup				? - Peanut
Milk.....	fl. oz.				? - Tree Nut
Moisture & Fat Change					? - Fish
Moisture Change.	0%				? - Shellfish
Fat Change.....	0%				? - Soy
Type of Fat.....					? - Wheat

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	019335	SUGARS, GRANULATED			
I	004065	MARGARINE, REG, HARD, CORN (HYDR®)			
I	002047	SALT, TABLE			
I	011424	PUMPKIN, CND, WO/SALT			
I	001123	EGG, WHOLE, RAW, FRESH			
I	001082	MILK, LOWFAT, FLUID, 1% MILKFAT, W/ VIT A			
I	900185	Flour, all purpose			
I	020080	WHEAT FLOUR, WHOLE-GRAIN			
I	018369	LEAVENING AGENTS, BAKING PDR, DOUBLE-A			
I	018372	LEAVENING AGENTS, BAKING SODA			
I	002010	CINNAMON, GROUND			
I	002025	NUTMEG, GROUND			