

Recipe I/D... D30 AM Portion Size: 2.00 EA Adjusted Servings 100
 Description... PLAIN MUFFINS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
62-000040	SUGAR, WHITE 8/5# LBS. CP	4.27 LB	2.40 QT
79-100202	SHORTENING, VEGETABLE 50 LBS	3.15 LB	1.76 QT
38-010124	EGGS, FROZ 6/5 LBS FARM	2.03 LB	3.80 CUP
45-000440	Flour, AP, 50 lb. Bag	11.48 LB	2.87 GAL
23-000322	M LK, REPLACER 50# BAG	1.35 LB	1.18 QT
99-400600	BAKING POWDER, 8/5 LB (CP)	5.04 OZ	.72 CUP
99-700730	SALT, TABLE 24/26 OZ	1.20 OZ	1.80 TBSP
87-100630	Flavoring, Vanilla 1 qt	1.80 OZ	.22 CUP
		Conv Factor:	32.000
		Water:	1.350 GAL

Method # / Cooking Instructions:

1. CREAM SUGAR AND SHORTENING UNTIL FLUFFY, ABOUT 10 MINUTES, USING FLAT BEATER {OCP 1} SEE NOTES}
2. ADD EGGS SLOWLY TO CREAMED MIXTURE. MIX UNTIL BLENDED. SCRAPE SIDES OF BOWL. {OCP 1} SEE NOTES}
3. COMBINE DRY INGREDIENTS. {OCP 1} SEE NOTES}
4. ADD WATER AND VANILLA ALTERNATELY WITH DRY INGREDIENTS TO CREAMED MIXTURE. DO NOT OVERMIX {OCP 1} SEE NOTES}
5. GREASE BOTTOMS OF MUFFIN PANS. PORTION BATTER INTO PANS WITH NO. 12 DIPPER. IF USING SHEET PANS POUR 1.08 GAL. INTO EACH PAN. CUT 6 X 9. SERVE 2 EACH
6. BAKE AT 350 F FOR 18-20 MINUTES. {OCP 2} SEE NOTES}
7. HOLD FOR HOT SERVICE. {OCP 3} SEE NOTES}
8. LEFTOVERS SHOULD BE MINIMAL. {OCP 4} SEE NOTES}

OCP Notes:

{OCP 1}: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F. OR HIGHER FOR 15 SECONDS.

{CA}: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE

Recipe I/D...	D30 AM	Portion Size:	2.00 EA	Adjusted Servings	100
Description...	PLAIN MUFFINS			Conversion Factor	1.00

COP Notes:

FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{COP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{COP 3}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{CA}: IF PRODUCT FALLS BELOW 135 DEGREES F. THEN REHEAT PRODUCT TO 165 DEGREES F. OR A MINIMUM OF 15 SECONDS. HAVING THIS CA DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES ON THE SERVING LINE.

{COP 4}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL REMAIN AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY COVER, LABEL AND DATE PRODUCT. (2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION