Recipe I/D.... D40 AM Portion Size: 2.00 EA Adjusted Servings 100
Description... CINNAMON MUFFIN Conversion Factor 1.00

Item #	Item Description	Weight	Measure
45-000440	Flour, AP, 50 lb. Bag	11.50 LB	.00
62-000010	SUGAR,DRK BROWN 24/1 LB	2.00 LB	.00
62-000040	SUGAR,WHITE 8/5# LBS. CP	4.20 LB	.00
99-400600	BAKING POWDER, 8/5 LB (CP)	4.75 OZ	.00
99-700062	CINNAMON	.75 OZ	3.00 TBSP
99-700730	SALT, TABLE 24/26 OZ	1.66 OZ	2.50 TBSP
23-000322	MILK, REPLACER 50# BAG	4.50 OZ	.00
		Conv Factor:	16.000
		Water:	2.250 QT
38-010124	EGGS, FROZ 6/5 LBS FARM	1.50 LB	.00
79-120025	SALAD OIL, 6/1 GAL BULK USDA	.00	2.00 QT
		Conv Factor:	4.000

Method # / Cooking Instructions:

1. SIFT TOGETHER FLOUR, SUGAR, BROWN SUGAR, SALT AND CINNAMON. (CCP 1)

2. RECONSTITUTE MILK. ADD EGG AND OIL TO MILK. ADD MILK MIXTURE TO DRY INGREDIENTS. STIR JUST ENOUGH TO MOISTEN.

3. 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.

4. BAKE AT 400 F FOR 18-20 MINUTES.{CCP 2} SEE NOTES}

5. HOLD FOR HOT SERVICE. {CCP 3} SEE NOTES}

6. LEFTOVERS SHOULD BE MINIMAL. {CCP 4} SEE NOTES}

CCP Notes:

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

{CA}: IF PHYSCIAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

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Description... CINNAMON MUFFIN Conversion Factor 1.00

CCP Notes:

{CCP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP IVL01-0026.

{CCP 3}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F. OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP IVL01-0026.

{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 TEMERPATURES AT OR ABOVE 135 DEGREES ON THE SERVING LINE.

{CCP 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.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION