Recipe I/D.... D33A AM Portion Size: .00 EA Adjusted Servings 100
Description... CORN 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 | 6.92 LB | 1.73 GAL |
| 23-000322 | MILK, 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 |
| 45-010245 | CORNMEAL, FARM 50 LB BAG | 6.13 LB | 1.15 GAL |
| 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. {CCP 1} SEE NOTES}

2. ADD EGGS SLOWLY TO CREAMED MIXTURE. MIX UNTIL BLENDED. SCRAPE SIDES OF BOWL.{CCP 1} SEE NOTES}

3. COMBINE DRY INGREDIENTS. {CCP 1} SEE NOTES}

4. ADD WATER AND VANILLA ALTERNATELY WITH DRY INGREDIENTS TO CREAMED MIXTURE. DO NOT OVERMIX. {CCP 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. {CCP 2} SEE NOTES}

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

8. 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. FOR 15 SECONDS.

{CA}: IF PHYSCIAL CONTAMINANTS ARE FOUND SET PRODUCT

Recipe I/D.... D33A AM Portion Size: .00 EA Adjusted Servings 100
Description... CORN MUFFINS Conversion Factor 1.00

---

CCP Notes:

---

ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{CCP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR A MINIMUM OF 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 THE PRODUCT FALLS BELOW 135 DEGREES F. THEN REHEAT PRODUCT TO 165 DEGREES F. FOR A MINIMUM OF 15 SECONDS. HAVING THIS CA DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F. ON THE SERVING LINE.

{CCP 4}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNT OF PRODUCT REMAINING 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