

Multigrain Muffins

Precooked grains bump up flavor, eye appeal and nutritional value

Ingredients	Volume	Grams	Percent	Bakers	
				Percent	Percent
Butter, Softened	1 cup	213	11	46	
Sugar	2 cups	400	21	87	
Eggs	2 large	111	6	24	
Unsweetened Applesauce	2 cups	530	28	115	
BriessBlend™ Multi Grain	1/2 cup	68	4	15	
BriessBlend™ Whole Grain Fine	1/2 cup	67	4	15	
Cinnamon, Ground	2 tsp	7	<1	2	
Allspice, Ground	2 tsp	4	<1	1	
Cloves, Ground	1/2 tsp	1	<1	<1	
Salt	1/2 tsp	8	<1	2	
Baking Soda	2 tsp	15	1	3	
All Purpose Flour	3 cups	460	24	100	
Streusel Topping Ingredients	Volume	Gram	Percent		
Brown Sugar	1/3 cup	72	51		
Butter, Melted	2 tbsp	28	20		
Flour	2 tbsp	20	14		
BriessBlend™ Multi Grain	2 tbsp	20	14		



Method

1. Preheat oven to 350° F.
2. Grease or line mini muffin pans.
3. Add BriessBlends to applesauce and set aside.
4. Cream butter and sugar. Add one egg, at a time.
5. In a separate bowl sift together salt, baking soda and flour.
6. Stir spices into dry mixture.
7. Combine BriessBlend mixture to dry ingredients and beat well.
8. Fill muffin tins 3/4 full (makes about 85).
9. Sprinkle streusel topping on top, then bake 10-14 minutes.

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