

**Worksheet #10 – Apple Muffins**

Directions: Write a standard manufacturing procedure for this recipe. The weights are not important for this exercise – they would depend on the conversions and the batch size.

NOTE: This recipe is for exercise purposes. It is not intended to be made or eaten.

<b>Ingredients:</b>	<b>Imperial</b>
All purpose flour	1 cup
Granulated sugar	1 cup
Crisco shortening	4 oz
Salt	1 tsp
Baking powder	1 tsp
Cinnamon	1 tsp
Nutmeg	1 tsp
Liquid whole eggs	2 eggs
Water	4 oz
Chopped diced apples	1 cup
Raisins	1 cup

**Method:**

Blend sugar, salt, baking powder, spices and shortening together to form a smooth paste. Add eggs and water, folding in flour and then beating to form a creamy batter. Add chopped apples and raisins.

Place paper liners in muffin pans. Deposit into lined cups until 1/2 full. Place in oven and bake at 325°F / 160°C for 25 to 30 minutes, until done.

**Exercise:**

Assume tests and recipe are acceptable. Write up a standard manufacturing procedure (SMP).

Objective parameters include:

- temperature of batter (should be 65°F / 18°C) – needs ice?
- specific gravity (density) of batter (should be .8 g / cc)
- deposit weights into pan (40 grams per cup)
- size of pan (24 cups in muffin pan)
- time and temperature in oven
- yield according to baked out weight (assume 10% weight loss)
- others?

Standard Manufacturing Procedure: Follow example format for XYZ Muffin Company in *Formula and Standard Manufacturing Procedure Example* in the Readings section.