

# MUFFIN Design CHallenge

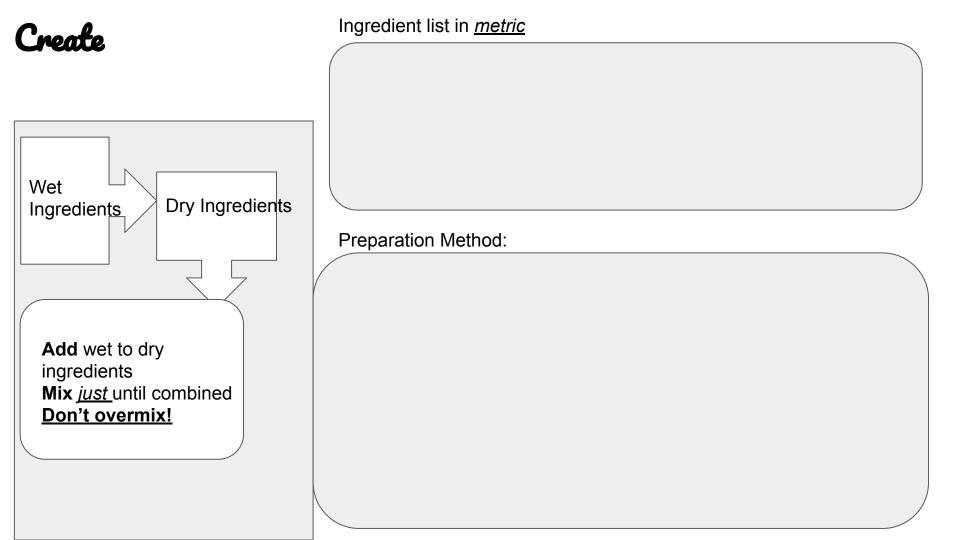
## <u>BASICS</u>

- -goal is to limit gluten production
- -once combined, bake immediately
- -lumps=ok, overmixing=not!
- -is a batter not a dough
- -less sugar and fat than cake
- -fill pan max ⅔ full
- -no yeast = quick rise in oven
- -use baking powder or b. soda to rise
- -ratio of 2:2:1:1 flour:liquid:fat:egg

#### Name(s):

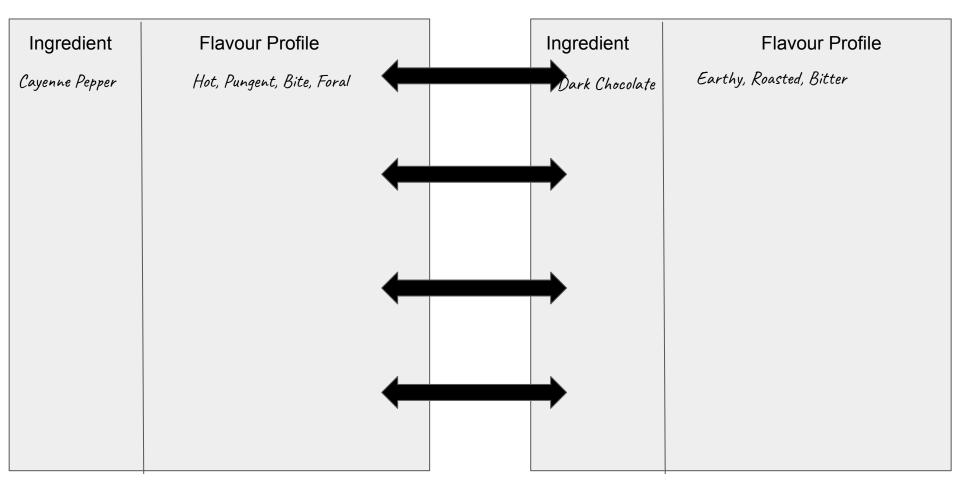
Flour

Egg Fat





### COMPLIMENTARY FLAVOUR PROFILES



#### EXAMPLES OF COMPLIMENTARY FRUITS AND SPICES

**Apples** Allspice, Anise, Caraway Seed, Cardamom, Cinnamon, Cloves, Ginger, Nutmeg, Almond Extract, Lemon Extract

**Bananas** Allspice, Cinnamon, Ginger, Nutmeg, Rum Flavoring, Vanilla Extract

**Cherries** Allspice, Almond Extract, Brandy Flavoring, Cinnamon, Cloves, Mace, Mint, Nutmeg, Rum Extract, Vanilla Extract

**Cranberries** Allspice, Cinnamon, Cloves, Ginger, Nutmeg, Almond Extract

**Grapefruit** Cinnamon, Ginger, Orange Extract, Mint Extract

Grapes Allspice, Cinnamon, Cloves

**Melons** Cardamom, Ginger, Lemon, Mint or Mint Extract, Lime Extract Oranges Allspice, Anise, Cinnamon, Cloves, Nutmeg

**Peaches** Allspice, Almond Extract, Brandy Flavoring, Cinnamon, Cloves, Ginger, Nutmeg, Rum Flavoring

**Pears** Allspice, Anise, Cinnamon, Maple Flavoring, Mint, Mint Extract, Nutmeg

**Pineapple** Cardamom, Cinnamon, Coriander, Nutmeg, Lemon Extract, Lime Extract, Mint Extract, Vanilla Extract

Plums Allspice, Almond Extract, Cinnamon, Cloves

**Prunes** Allspice, Almond Extract, Anise, Cinnamon, Cloves, Ginger, Lemon Extract, Nutmeg

Rhubarb Cinnamon, Ginger, Nutmeg, Vanilla Extract

Strawberries Cinnamon, Vanilla Extract

Assess

What qualities does your muffin have? Draw and/or describe

I planned for my muffin to be (use 5 senses)	My muffin prototype is (use 5 senses)	
		Which qualities are the same? Different? What could you do differently next time to improve?



