Plain Muffins

INGREDIENTS

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Usage Levels (%)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour, cake</td>
<td>32.45</td>
</tr>
<tr>
<td>Water</td>
<td>24.33</td>
</tr>
<tr>
<td>Sugar</td>
<td>16.22</td>
</tr>
<tr>
<td>Shortening</td>
<td>12.98</td>
</tr>
<tr>
<td>Egg</td>
<td>9.73</td>
</tr>
<tr>
<td>Baking powder</td>
<td>1.62</td>
</tr>
<tr>
<td>Skimmed milk powder</td>
<td>1.14</td>
</tr>
<tr>
<td>Lactose</td>
<td>1.14</td>
</tr>
<tr>
<td>Salt</td>
<td>0.39</td>
</tr>
<tr>
<td>Total</td>
<td>100.00</td>
</tr>
</tbody>
</table>

NUTRITIONAL CONTENT

Per 100g

- Calories: 340kcal
- Total Fat: 15g
- Saturated Fat: 3.5g
- Trans Fat: 4.5g
- Cholesterol: 45mg
- Total Carbohydrates: 47g
- Dietary Fiber: 1g
- Sugars: 19g
- Protein: 5g
- Calcium: 129mg
- Magnesium: 8mg
- Phosphorus: 80mg
- Potassium: 60mg
- Sodium: 370mg
- Iron: 3mg
- Vitamin A: 62IU
- Vitamin C: 0mg

PREPARATION

1. Cream shortening with sugar at low speed.
2. Sift together dry ingredients.
3. Combine egg, water and dry ingredients with shortening.
4. Mix for an additional 60 seconds.
5. Bake at 204°C (400°F) for 20 minutes.

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. @ThinkUSAdairy

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by Proliant, Inc. ©2014 U.S. Dairy Export Council.