

Commercial Recipe:

Pecan Muffin Mix - Instructions:

Yield: 12 Standard Muffins / 36 Mini Muffins

Ingredients:

- 10 oz. Mix
- 2 eggs, beaten
- 4 oz. (1 stick) butter, melted*

Directions:

*Note: melted margarine may be substituted 1:1 for melted butter.
If margarine is used instead of butter, the finished muffins will have a more cake-like texture and will not have caramelized butter taste.

1. Spray tin(s) with flour-based cooking spray.
2. Stir all ingredients together in mixing bowl until blended.
3. Fill tin(s) 1/2 full. Do not over-fill.
4. Bake in pre-heated 350° oven according to pan size:

Standard muffins: 20-25 minutes

Mini muffins: 12 minutes

5. Remove muffins from oven. Immediately remove from tins and place on cooling rack or countertop to cool.
6. Cool completely before (optional) topping or decorating.



Please Scan QR code for more information.