

Multigrain Mini Muffins

With BriessBlend™ Whole Grain Fine

INGREDIENTS	US/Oz	METRIC/g
Butter, softened	8	213
Sugar	14	400
Eggs	4	111
Unsweetened Applesauce	19	530
BriessBlend™ Whole Grain Fine	4	135
Cinnamon, ground	.25	7.2
All Spice, ground	.14	4
Cloves, ground	.05	1.3
Salt	.26	7.5
Baking Soda	.51	14.6
Flour, all purpose	16	460
		1,883.6g
Streusel Topping:		
Brown Sugar		
Butter, melted		
Flour		
BriessBlend™ Whole Grain Fine		

BENEFITS OF BRIESS INGREDIENTS

Work with us to develop a custom multigrain blend for you, or formulate with a premixed BriessBlend. BriessBlends™ are blends of Insta Grains® reduced cook time ingredients. Insta Grains® reduced cook time ingredients eliminate the need for a soak or precook. Incorporate BriessBlends™ directly into the dough.

BriessBlend™ Whole Grain Fine is a blend of wheat, brown rice, oats, barley and rye particles. A finer grind profile makes this blend well suited for sheeted crackers, tortillas and snack foods.

Low Fat
Trans fat free
All natural
Kosher certified
Non-GMO
Made in the U.S.A.
Source multiple ingredients from one supplier.

1. Preheat oven to 350° F
2. Line mini muffin pans
3. Add whole grain blend to applesauce and set aside
4. Cream butter and sugar
5. Add one egg at a time
6. In a separate bowl, sift together salt, baking soda and flour
7. Stir spices into flour mixture
8. Combine applesauce/whole grain mixture to flour blend
9. Beat well
10. Fill muffin tins ¾ full.
11. Sprinkle with streusel topping
12. Bake 10-14 minutes
13. Makes 85 muffins