

Cranberry Orange Bran Muffin



INGREDIENTS

	Usage Levels (%)
Water	23.29
Maltitol syrup	22.87
Flour, all-purpose	13.76
Egg	8.04
Shortening, vegetable	6.77
Plum powder	6.60
Cranberry pieces	5.59
Oat fiber, finely ground	4.13
Wheat bran, crude	2.91
Whey protein concentrate, 80% protein (WPC 80)	2.54
Baking powder	1.38
Orange peel	1.17
Inulin	0.53
Salt	0.32
Xanthan gum	0.09
Sucralose	0.01
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	350kcal
Total Fat	15g
Saturated Fat	3.5g
Trans Fat	3.5g
Cholesterol	30mg
Total Carbohydrates	51g
Dietary Fiber	1g
Sugars	28g
Protein	4g
Calcium	2mg
Magnesium	0mg
Phosphorus	3mg
Potassium	4mg
Sodium	330mg
Iron	2mg
Vitamin A	500 U
Vitamin C	1000IU

PREPARATION


1. **Measure out plum powder and wheat bran into a bowl. Add half of the formula water. Mix and set aside.**
2. **Mix all remaining dry ingredients except oat fibers in a second bowl and set aside.**
3. **Cream maltitol syrup and shortening in mixer on the highest speed for 4 minutes. Stop and scrape the bowl twice during this time.**
4. **Add eggs slowly to the maltitol/shortening mixture, while beating on low. Scrape the bowl twice.**
5. **Mix in plum/bran mixture on low, just until combined.**
6. **Fold in half of the flour mixture, stir in remaining water, then add the rest of flour mixture, followed by the oat fiber, mixing just until combined.**

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PREPARATION

(continues)

7. **Add cranberry pieces and orange peel and gently mix.**
8. **Fill each muffin cup 2/3 full.**
9. **Bake at 204°C (400°F) for 15 minutes. Working with one piece at a time, roll the dough out into a thin rectangular piece on a lightly floured surface. Spread filling evenly over the dough.**
10. **Roll out a second piece of dough, placing it on top of the first piece and spread filling on it, repeating again with the third piece.**
11. **Top with a fourth piece of dough and roll up the long way like a jelly roll. Repeat with remaining dough.**
12. **Cover the rolls with a towel and leave to proof for 45 minutes in a warm place at 37°C (98.6°F).**
13. **Cut each roll into 16 pieces and bake on a greased pan at 177°C (350°F) for 15 minutes.**

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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.