

MAUI MUFFINS

BAKING MANUAL



Batter Prep



- **Defrost Batter in Cooler Overnight before use.**
- **Pre - Heat Oven According to Instructions.**
- **Turn Batter top to bottom with Spoon 3 times before Scooping into Baking Cups.**
- **One Flavor per Pan.**
- **Fill Baking Cup with correct Scoop Size:**
- **Please do not scoop muffin batter in advance, leaving batter pans over night in cooler.**

Not all muffins bake for the same amount of time. Therefore monitor and pull specific flavors when baked and avoid over or under baking of any other flavor.

Scooping

1



Use Green Handle Scoop.

2



Scoop Batter & Scrape it Flat over edge of Pail.

3



- **Deposit Batter into Baking Cups.**
- **One Flavor Per Pan or Sheet**
- **Follow Instructions for your Oven Type.**

Baking Instructions



Convection Oven

Brown Self Standing Cups

Tulip Cups in Metal Pans

- **Set Fan To Low**
- **Pre-Heat Temp:** **350F** **375F**
- **Load Quickly & Close Door!**
- **Re-set Temp:** **325F** **350F**
- **Set Timer For:** **20 Minutes** **20 Minutes**



Convection Oven Single Rack

Convection Oven Double Rack

- **Pre-Heat Temp:** **400F** **425F to 450F**
- **Load Rack Quickly & Close Door!**
- **Re-set Temp:** **350F** **350F**
- **Set Timer For:** **20 Minutes** **20 Minutes**

Baked Product

Product should look like this!



**IF not, Increase both Pre-Heat & Re-Set
Oven Temperatures by 25 Degrees**

**Call The Maui Hotline anytime
for Help. We will get it perfect
for you every time.**

1 - 866 - MAUI - FIX