



Recipe Production

Recipe Number: YG005

Recipe Name: MAPLE PEACH MUFFIN

Hot: No

Recipe Source: Danone North America

HACCP Process Category:

Same Day

Serving Description:

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
96	1 Muffin				

Labor

Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
1204	FLOUR WHOLE WHEAT 50 LB	4	Pound			(Unassigned)
1206	BAKING POWDER 6/5 LB	5	Tbsp			(Unassigned)
1011	SALT KOSHER 12/3 LB	1	Tbsp			(Unassigned)
1538	YOGURT GREEK PLAIN 2/6LB	2	Quart			(Unassigned)
1202	BAKING SODA 12/24 OZ	2	Tbsp	3/4	tsp	(Unassigned)
1514	EGG LIQUID 15/2 LB	15	Ounce			(Unassigned)
9611	COCONUT OIL	1	Pound	12	Ounce	(Unassigned)
1027	SUGAR BRN LGT 16/2 LB	11	Ounce			(Unassigned)
1214	BROWN RICE SYRUP	2	Cup			(Unassigned)
2108	PEACHES CO 70 CT	3	Pound			(Unassigned)

Cooking Instructions

Cooking Temperature: 350 **Cooking Times:** **Hours:** 0 **Minutes:** 25

Pre-Preparation Instructions

Sourced by Danone North America
 Peaches yield 93%
 Wash peaches. Chop and remove pits.
 Melt coconut oil

Preparation Instructions

1. Preheat oven to 350 degrees
2. Prepare muffin pan by brushing with a teaspoon of melted coconut oil per muffin pan
3. Sift together flour, baking powder and salt
4. Combine yogurt and baking soda in a separate bowl.
5. In a third bowl, beat eggs, brown sugar, and maple syrup. Slowly add rest of coconut oil
6. Add flour mixture and yogurt mixture alternately to egg mixture. Do not over mix. Mix just until everything is combined and evenly distributed.
7. Gently fold in chopped peaches
8. Using a #16 scoop (1/4 cup), scoop batter into muffin pan
9. Bake for 15 - 25 minutes until golden brown and a knife inserted into the center comes out clean

Serving Instructions



Recipe Production

Printed: 12/10/2019 5:00 AM

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Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	18,894.4918	266.9270	196.8176		
Saturated Fat	g	719.5744	10.1656	7.4956	34.28	
Sodium	mg	29,698.2164	419.5538	309.3564		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	861.8598	12.1757	8.9777	41.05	
Cholesterol	mg	1,522.3923	21.5072	15.8583		
Carbohydrate	g	2,403.7818	33.9588	25.0394	50.89	*
Total Dietary Fiber	g	240.9530	3.4040	2.5099		
Protein	g	489.5578	6.9161	5.0996	10.36	
Vitamin A (RE)	RE	1,011.7051	14.2926	10.5386		*
Vitamin A (IU)	IU	11,603.6757	163.9279	120.8716		
Vitamin C	mg	100.8477	1.4247	1.0505		
Calcium	mg	3,636.4643	51.3732	37.8798		*
Iron	mg	82.6205	1.1672	0.8606		
Moisture	g	2,879.5436	40.6800	29.9952		*
Ash	g	76.9931	1.0877	0.8020		*

Stock Number	Description	Units per		Cases	Broken Units	Broken Unit Description	Actual Used
		Case	Location				
1204	FLOUR WHOLE WHEAT 50 LB	1.00	(Unassigned)	4	0.00	LB	/
1206	BAKING POWDER 6/5 LB	1.00	(Unassigned)	0	0.03	CONT (5 LB)	/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.01	BOX (3 LB)	/
1538	YOGURT GREEK PLAIN 2/6LB	1.00	(Unassigned)	4	0.03	1 Lb	/
1202	BAKING SODA 12/24 OZ	1.00	(Unassigned)	0	0.05	CONT (24 OZ)	/
1514	EGG LIQUID 15/2 LB	1.00	(Unassigned)	0	0.47	CONT (2 LB)	/
9611	COCONUT OIL	1.00	(Unassigned)	0	0.22	1 Gallon	/
1027	SUGAR BRN LGT 16/2 LB	1.00	(Unassigned)	0	0.34	BAG (2 LB)	/
1214	BROWN RICE SYRUP	1.00	(Unassigned)	0	0.81	21 OZ	/
2108	PEACHES CO 70 CT	1.00	(Unassigned)	9	0.07	PIECE	/

REPORT CRITERIA:

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