

000645 - PUMPKIN MUFFINS, WHOLE GRAIN

Source: CHEF V Number of Portions: 12 Size of Portion: EACH

Components:

Recipe Subgroups:
Whole Grain Rich

Attributes:

Meat/Alt: Grains: 1 oz

Fruit: Vegetable: Milk:

HACCP Process: No HACCP Process

Ingredients	Measures	Instructions
051432 FLOUR, ALL PURPOSE, ENRICHED, UNBLEACHED 051433 FLOUR, WHOLE WHEAT 002011 CLOVES,GROUND 002010 CINNAMON,GROUND 002021 GINGER,GROUND 902826 SALT, KOSHER 018372 LEAVENING AGENTS,BAKING SODA	1 cup 1 cup 1/8 tsp 1 tsp 1/2 tsp 1/2 tsp 3/4 tsp	To Cook: 1. Preheat oven to 350 F. 2. Whisk flours, spices, salt and baking soda in a large bowl.
019335 SUGARS,GRANULATED 901530 SUGARS,BROWN,LIGHT 001123 EGG,WHOLE,RAW,FRESH 004698 OIL, CANOLA 011424 PUMPKIN,CND,WO/SALT.	1/2 cup 1/2 CUP (packed) 2 large 1/2 cup 1 cup	 3. Whisk sugars, eggs, oil, and pumpkin in another bowl. 4. Add wet ingredients to dry, stirring batter until just combined 5. Using a #16 scoop, divide batter into sprayed muffin pan. 6. Bake at 350 F for approximately 16-18 minutes or until a toothpick inserted in center of muffins comes out clean.
		CCP: No bare-hand contact of any exposed cooked or ready- to-eat food.

*Nutrients are based upon 1 Portion Size (EACH)

Calories	243 kcal	Cholesterol	31 mg	Protein	3.70 g	Calcium	25.14 mg	39.00% Calories from Total Fat
Total Fat	10.55 g	Sodium	193 mg	Vitamin A	*466.4* RE	Iron	1.38 mg	3.65% Calories from Saturated Fat
Saturated Fat	0.99 g	Carbohydrates	34.56 g	Vitamin A	*3224.5* IU	Water ¹	*24.87* g	*0.33%* Calories from Trans Fat
Trans Fat1	*0.09* g	Dietary Fiber	2.06 g	Vitamin C	0.9 mg	Ash ¹	*0.62* g	56.80% Calories from Carbohydrates
								6.09% Calories from Protein

^{*}N/A* - denotes a nutrient that is either missing or incomplete for an individual ingredient

^{* -} denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

Allergens								
Milk	Egg	Peanut	Tree Nut	Fish	Shellfish	Soy	Wheat	
NO	YES	NO	NO	NO	NO	NO	YES	
YES = Present NO = Absent ? = Undefined								