



# American Bakery

Versatile moments of delight

# Super sweet American Dreams

The American Bakery trend has already become a staple in our vast assortment, such as muffins, cheese-cakes, or cinnamon rolls. However, there is more to American Bakery! Set fresh impulses with new recipe ideas for unique treats with a tasty twist and an extra dose of eye-catching factor.

Inspire young target groups with American highlights, and stand out from your competitors with a strong combination of craftsmanship and top-trend products!



Authentic.  
American.  
Artisanal.

## Trend meets *artisan quality*

### PREMIUM QUALITY

Carefully selected ingredients guarantee **perfect processing properties, maximum reliability** and **excellent results** – quality your customers can taste!

### CRAFTSMANSHIP

Stand out from **industrial, mass-produced baked goods** and present your **authentically crafted creations** from your production.

### FLEXIBILITY

Choose from a **wide range of recipe ideas** and customize them to meet customer needs and seasonal highlights with **only a handful of ingredients**.



## *The American way*

## The success factor in your display

### ✓ TEMPTINGLY DIVERSE

American Bakery encompasses much more than cookies, cupcakes and donuts! With s'mores tarts, marshmallows and naked cakes, you always have your finger on the pulse and attract especially young consumers to your store.

### ✓ EXCITINGLY EYE-CATCHING

Apart from your standard range, the American highlights exceptionally stand out. This will attract both regular and new customers to your creations and encourage additional impulse purchases.

### ✓ EFFECTIVE VALUE CREATION

The more eye-catching the products, the higher the added value. Showcase your products to boost sales with our attractive products and exciting decorations. Your customers will be willing to pay more for your special treats.



*The true wow factor  
for your customers!*



## Marshmallows

Total amount: 35 pcs



### Marshmallow mass

..... 0.060 kg **Alaska 666**  
..... 0.090 kg Water, approx. 45 °C  
▶ Dissolve Alaska 666 in the water.

..... 0.300 kg Powdered sugar  
..... 0.010 kg **Ovasil**  
..... 0.003 kg **Kovanil**  
..... 0.100 kg Water, approx. 30 °C  
▶ Mix all dry ingredients and add the dissolved Alaska 666 with the remaining water to the bowl. Mix all ingredients at high speed for approx. 5 minutes.

### Sugar mix

..... 0.025 kg Powdered sugar  
..... 0.050 kg Wheat starch  
▶ Blend.

### Preparation

- ▶ Pipe the mass onto a smooth silicone mat with a round nozzle (10).
- ▶ Let the mass set for approx. 30 minutes.
- ▶ Take the marshmallows from the tray and roll them in the sugar mix.

## S'mores Tarts

Total amount: 14 pcs



### Shortcrust tarts

..... 0.250 kg Shortcrust (**Mürbella**), baked [see basic recipe]  
▶ Roll out the shortcrust to 2.2 mm and cut out the tarts with a 12 cm Ø ring, place into silicone moulds and bake.

### Filling

..... 0.280 kg **Cremium Chocolate RSPO SG**, dissolved  
..... 0.210 kg **Schokobella Peanut & Caramel**, dissolved

### Marshmallow mass

..... 0.560 kg Marshmallows [see basic recipe]

### Preparation

- ▶ Leave to cool.
- ▶ Remove from the moulds.
- ▶ Pipe Schokobella Peanut & Caramel into the tarts.
- ▶ Pipe the marshmallow mass on top.
- ▶ Toast as usual in a hot oven or brown with a blowtorch.

### Baking technique

- ▶ Baking temperature: 190–200 °C
- ▶ Baking time: approx. 12–15 minutes

## Coffee Rolls

1 tray, 60 x 20 cm; total amount: 16 pcs



### Dough base

..... 0.690 kg Wheat flour  
..... 0.020 kg **HefeSoft**  
..... 0.100 kg Sugar  
..... 0.125 kg Butter  
..... 0.055 kg Yeast  
..... 0.100 kg Whole egg  
..... 0.210 kg Water  
..... 0.012 kg Salt  
..... 0.007 kg **Yeast Dough Essence**  
▶ Mix all ingredients at low speed for 3 minutes and at high speed for 4 minutes.  
Dough temperature: 24–26 °C  
Resting time: approx. 15 minutes  
Proofing time: 10–15 minutes

..... 0.150 kg Butter, soft  
▶ For spreading.

### Filling

..... 0.285 kg Sugar  
..... 0.010 kg **Ovasil**  
..... 0.012 kg **Cinnamon**  
▶ Mix.  
..... 0.030 kg **Schokobella Coffee**, dissolved

### Decoration

..... 0.020 kg **Schokobella Coffee**, dissolved  
..... 0.020 kg **Schokobella White**, dissolved

### Preparation

- ▶ Place the dough in the freezer for 30 minutes.
- ▶ Roll out the dough to 50 x 72 cm (approx. 1.25 mm).
- ▶ Spread-on the soft butter.
- ▶ Spread the filling on top and press down.
- ▶ Cover with Schokobella Coffee.
- ▶ Roll up the dough lengthways and chill.
- ▶ Cut into 4 cm pieces.
- ▶ Place on baking trays and press down lightly.
- ▶ Set to proof and bake at ¾ proof.
- ▶ Decorate as shown in the photo.

### Baking technique

- ▶ Baking temperature: 190–200 °C
- ▶ Baking time: approx. 20 minutes
- ▶ Steam: medium

## Velvet Cakes

Total amount: 6 cakes, 18 cm Ø



..... 1.900 kg	<b>Cake layers</b> Green velvet batter [see basic recipe]	..... 1.500 kg	<b>Fruchti-Top Strawberry</b> ▶ Pipe a ring of Fruchti-Top each on the first and the third cake layer.
..... 1.900 kg	Purple velvet batter [see basic recipe]		
..... 1.900 kg	Red velvet batter [see basic recipe]	..... 2.000 kg	<b>Buttercream</b> <b>Cremonte</b>
..... 1.900 kg	Orange velvet batter [see basic recipe]	..... 3.000 kg	Water, cold
	▶ Mix each batter at low speed for 1 minute and then at medium speed for 5 minutes.	..... 2.600 kg	Butter
..... 0.400 kg	Sugar syrup	..... 0.020 kg	<b>Pur Vanill</b>
..... 0.030 kg	<b>Dessert Paste Strawberry</b> ▶ Flavour the sugar syrup with the Dessert Paste and soak the cake layers.		▶ Briefly mix Cremonte with water and whip the mixture with butter at medium speed for 12 minutes. Flavour with Pur Vanill.
		..... 1.500 kg	<b>Decoration</b> Fruits, mixed

### Preparation

- ▶ Spread the batters into three rings each.
- ▶ Bake.
- ▶ Leave to cool.
- ▶ Then cut into two cake bases each.
- ▶ Assemble the cakes by layering the buttercream and the cake bases.
- ▶ Keep some buttercream for decorating.
- ▶ Decorate as shown in the photo.

### Baking technique

- ▶ Baking temperature: approx. 170–180 °C
- ▶ Baking time: approx. 40 minutes

## Naked Rainbow Cakes

Total amount: 6 cakes, 18 cm Ø



..... 1.900 kg	<b>Cake layers</b> Green velvet batter [see basic recipe]	..... 1.500 kg	<b>Fruchti-Top Strawberry</b> ▶ Pipe a ring of Fruchti-Top each on the first and the third cake layer.
..... 1.900 kg	Purple velvet batter [see basic recipe]		
..... 1.900 kg	Red velvet batter [see basic recipe]	..... 2.000 kg	<b>Buttercream</b> <b>Cremonte</b>
..... 1.900 kg	Orange velvet batter [see basic recipe]	..... 3.000 kg	Water, cold
	▶ Mix each batter at low speed for 1 minute and then at medium speed for 5 minutes.	..... 2.600 kg	Butter
..... 0.400 kg	Sugar syrup	..... 0.020 kg	<b>Pur Vanill</b>
..... 0.030 kg	<b>Dessert Paste Strawberry</b> ▶ Flavour the sugar syrup with the Dessert Paste and soak the cake layers.		▶ Briefly mix Cremonte with water and whip the mixture with butter at medium speed for 12 minutes. Flavour with Pur Vanill.
		..... 0.300 kg	<b>Decoration</b> <b>Schokobella Strawberry</b>
		..... 0.850 kg	Cherries, 7 pcs per cake

### Preparation

- ▶ Spread the batters into three rings each.
- ▶ Bake.
- ▶ Leave to cool.
- ▶ Then cut into two cake bases each.
- ▶ Assemble the cakes by layering the buttercream and the cake bases.
- ▶ Glaze the cakes.
- ▶ Let some Schokobella drip down the sides.
- ▶ Keep some buttercream for decorating.
- ▶ Decorate as shown in the photo.

### Baking technique

- ▶ Baking temperature: approx. 170–180 °C
- ▶ Baking time: approx. 40 minutes

# Cookie Surprise

Total amount: 28 pcs



## Cookie dough

- ..... 1.000 kg **American Cookie**
- ..... 0.350 kg Butter, soft
- ..... 0.060 kg Water
  - ▶ Mix well
  - Kneading time: 2 + 2 minutes.
- ..... 0.100 kg Chocolate chunks, dark
  - ▶ Add to the mixture at the end.

## Schokobella Cream

- ..... 0.840 kg **Schokobella White**
- ..... 0.180 kg Cream, liquid, room temperature
  - ▶ Whip Schokobella White at high speed for 3 minutes and add the cream gradually.

## Decoration

- ..... 0.100 kg **Chocolate Shavings RA MB cocoa**

### Preparation

- ▶ Using an ice cream scoop, weigh the cookie dough into approx. 50 g pieces.
- ▶ Place onto baking trays lined with baking paper.
- ▶ Bake.
- ▶ Leave to cool.
- ▶ Cut into halves.
- ▶ Fill with Schokobella cream.
- ▶ Decorate as shown in the photo.

### Baking technique

- ▶ Baking temperature: 200 °C, reducing heat to 190 °C, when in oven
- ▶ Baking time: approx. 10–15 minutes

# Velvet Waffles

Total amount: 18 pcs



## Waffle dough

- ..... 0.180 kg Green velvet batter
  - [see basic recipe]
- ..... 0.180 kg Purple velvet batter
  - [see basic recipe]
- ..... 0.180 kg Orange velvet batter
  - [see basic recipe]
- ..... 0.180 kg Red velvet batter
  - [see basic recipe]
- ..... 0.180 kg Black velvet batter
  - [see basic recipe]
  - ▶ Mix each batter at low speed for 1 minute and then at medium speed for 5 minutes.
- ..... 0.050 kg **Schokobella White**, dissolved

### Preparation

- ▶ Fill the baking mould randomly with the batter.
- ▶ Bake.
- ▶ Freeze well.
- ▶ Remove from the moulds.
- ▶ Decorate with Schokobella White.

### Baking technique

- ▶ Baking temperature: approx. 180 °C
- ▶ Baking time: approx. 20–25 minutes

# Famous Cookie Cake

1 baking mould "Oreo style" approx. 24 cm Ø



## Cake layers

..... 1.300 kg Black velvet batter  
[see basic recipe]

..... 0.150 kg **Fruchti-Top Strawberry**

## White chocolate cream

..... 0.040 kg **Alaska-express Neutral**  
..... 0.055 kg Water, 20–25 °C  
..... 0.035 kg **Schokobella White**, dissolved  
..... 0.002 kg **Pur Vanill**  
..... 0.260 kg Cream, whipped, unsweetened

- ▶ Dissolve Alaska-express Neutral in water, flavour with Schokobella White and Pur Vanill and fold-in the cream.

## Preparation

- ▶ Grease the mould and dust it with some Red Velvet Cake mixture.
- ▶ Pour-in the mixture and bake.
- ▶ Leave to cool briefly, turn over and leave to cool further.
- ▶ Pipe two rings of Fruchti-Top Strawberry on top.
- ▶ Pipe the cream on top.
- ▶ Place the second layer on top.
- ▶ Leave to set in the fridge for approx. 2 hours.

## Baking technique

- ▶ Baking temperature: approx. 170–180 °C
- ▶ Baking time: approx. 35–40 minutes

# Donuts

Total amount: approx. 190 pcs



## Donut dough

..... 5.000 kg **Donut-Mix**  
..... 2.250 kg Water  
..... 0.300 kg Rapeseed oil  
..... 0.420 kg Yeast

- ▶ Mix all ingredients at slow speed for 2 minutes and at high speed for 6 minutes.  
Resting time: 20 minutes  
Dough temperature: 24–26 °C

## Tip

Our Schokobella, Kranfil's and Icing RTU products are suitable for coating the donuts.

## Preparation

- ▶ Roll out the dough, fold in giving 2 single turns and roll out to a thickness of 5 mm (for big donuts up to 8 mm) without creating tension.
- ▶ Cut out donuts (approx. 41 g per dough piece).
- ▶ Proofing, ¾ proof: approx. 45 minutes at approx. 32 °C, relative humidity: 75–85%.
- ▶ Bake the donuts in a frying pan while turning them repeatedly.
- ▶ Leave to cool.
- ▶ Decorate as shown in the photo.

## Baking technique

- ▶ Deep-frying temperature: approx. 175 °C
- ▶ Baking time: 1:10 minutes top + 1:10 minutes bottom + 20 seconds top

## Pistachio Brownies

1 tray, 60 x 40 cm; total amount: 88 pcs



### Brownie batter

- ..... 2.500 kg **Brownie-Mix**
- ..... 0.400 kg Water
- ..... 0.200 kg Cream, liquid
- ..... 0.200 kg Whole egg
- ▶ Mix all ingredients at medium speed for 3 minutes until smooth.

### Pistachio cream

- ..... 0.800 kg **Schokobella Pistachio**
- ..... 0.200 kg Butter
- ▶ Whip.
- ..... 0.600 kg **Schokobella Bittersweet**, dissolved

### Preparation

- ▶ Spread the batter onto a greased and dusted or baking paper-lined tray.
- ▶ Bake.
- ▶ Leave to cool.
- ▶ Spread pistachio cream on top.
- ▶ Let it set in the refrigerator for approx. 1 hour.
- ▶ Glaze with Schokobella.

### Baking technique

- ▶ Baking temperature: approx. 180 °C
- ▶ Baking time: approx. 30–35 minutes

## Muffin Cream Slice

1 tray, 60 x 20 cm; total amount: 22 pcs



- ..... 0.450 kg Shortcrust (**Mürbella**), baked [see basic recipe]
- ..... 0.500 kg **Kranfil's White Chocolate**, dissolved
- ..... 0.220 kg **Mini muffins American Muffin** [see basic recipe]
- ..... 0.220 kg **American Muffin Chocolate** [see basic recipe]
- ▶ Bake the batters in mini muffin cups.

### Yoghurt cream

- ..... 0.550 kg **Alaska-express Yoghurt Strawberry**
- ..... 1.100 kg Water, approx. 20 °C
- ..... 1.100 kg Cream, whipped, unsweetened
- ▶ Dissolve the Alaska-express Yoghurt Strawberry in water and fold-in the cream.
- ..... 0.200 kg **Cristaline Red**
- ▶ Spread Cristaline Red onto the cream.
- ..... 0.100 kg **Cristaline**
- ..... 0.030 kg Quark or cream cheese
- ▶ Mix Cristaline with the Quark/Cream Cheese and fold in.

### Decoration

- ..... 0.170 kg Strawberries, halves

### Preparation

- ▶ Spread Kranfil's onto the shortcrust base.
- ▶ Spread half of the yoghurt cream on top.
- ▶ Place the muffins in the cream and press down lightly.
- ▶ Fill the tray with the remaining yoghurt cream.
- ▶ Decorate as shown in the photo.

### Baking technique

- ▶ Baking temperature: 190–200 °C
- ▶ Baking time: approx. 15–20 minutes

## Peach Cupcakes

Total amount: 22 pcs

## Summer Ice Tea Cupcakes

Total amount: 22 pcs

## Pink Lemonade Cupcakes

Total amount: 22 pcs

### Tip

For more variety in your bakery counter, you can combine our dessert pastes and decorations in many different ways to meet your customers' needs. Feel free to let your imagination take over and create many vibrant and attention-grabbing highlights.

### Velvet batter

..... 0.500 kg	<b>Green Velvet Cake</b>
..... 0.200 kg	Whole egg
..... 0.150 kg	Water
..... 0.100 kg	Rapeseed oil
..... 0.010 kg	<b>Kovanil</b>
	▶ Mix all ingredients at medium speed for approx. 5 minutes until smooth.

### Buttercream

..... 0.250 kg	<b>Cremonte</b>
..... 0.375 kg	Water, cold
..... 0.325 kg	Butter
..... 0.060 kg	<b>Dessert Paste Peach</b>
	▶ Briefly stir the Cremonte into the water and whip at medium speed for 12 minutes. Flavour with the Dessert Paste Peach.
	▶ Tip: add some red food colouring for a more vibrant colour.

### Decoration

..... 0.050 kg	Chocolate drops
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### Muffin batter

..... 0.500 kg	<b>American Muffin</b>
..... 0.250 kg	Rapeseed oil
..... 0.200 kg	Whole egg
..... 0.125 kg	Water
	▶ Mix all ingredients at medium speed for approx. 3 minutes until smooth.

..... 0.600 kg	<b>Fruchti-Top Apricot-Peach</b>
	▶ Before baking, pipe approx. 20–30 g into the muffin batter.

### Buttercream

..... 0.250 kg	<b>Cremonte</b>
..... 0.375 kg	Water, cold
..... 0.325 kg	Butter
..... 0.010 kg	<b>Dessert Paste Lemon</b>
..... 0.030 kg	<b>Dessert Paste Peach</b>
	▶ Briefly stir the Cremonte into the water and whip at medium speed for 12 minutes. Flavour with the dessert pastes.

### Decoration

..... 0.110 kg	Apricots, 44 slices
..... 0.060 kg	Lemons, 6 slices, cut into quarters
..... 0.020 kg	Mint, fresh

### Preparation

- ▶ See Pink Lemonade Cupcakes.

### Baking technique

- ▶ Baking temperature: 180 °C
- ▶ Baking time: approx. 35–40 minutes

### Preparation

- ▶ See Pink Lemonade Cupcakes.

### Baking technique

- ▶ Baking temperature: 190–200 °C
- ▶ Baking time: approx. 20–25 minutes

### Muffin batter

..... 0.500 kg	<b>American Muffin</b>
..... 0.225 kg	Rapeseed oil
..... 0.200 kg	Whole egg
..... 0.125 kg	Water
..... 0.010 kg	<b>Citronella</b>
	▶ Mix all ingredients at medium speed for approx. 3 minutes until smooth.

..... 0.500 kg	<b>Bon Citron</b>
	▶ Before baking, pipe approx. 20–30 g into the muffin batter.

### Buttercream

..... 0.250 kg	<b>Cremonte</b>
..... 0.375 kg	Water, cold
..... 0.325 kg	Butter, room temperature
	▶ Briefly stir the Cremonte into the water and whip at medium speed for 12 minutes.

### Preparation

- ▶ Fill the batter into muffin moulds or baking-stable muffin cups.
- ▶ Bake.
- ▶ Leave to cool.
- ▶ Pipe the cream (bag-in-bag) onto the muffins. In order to achieve a colour-grading effect, fill one of the creams into a piping bag, place another bag inside, fill the second bag with the other cream, cut off the tip of both bags and attach a nozzle.
- ▶ Decorate as shown in the photo.

### Baking technique

- ▶ Baking temperature: 190–200 °C
- ▶ Baking time: approx. 20–25 minutes

..... 0.100 kg	<b>Schokobella Yuzu</b> , dissolved
..... 0.006 kg	<b>Dessert Paste Lemon</b>
..... 0.030 kg	<b>Dessert Paste Strawberry</b>
	▶ Mix half of the buttercream with the Dessert Paste Lemon and the other half with the Dessert Paste Strawberry.

### Decoration

..... 0.165 kg	Strawberries, 11 pieces, cut into halves
..... 0.060 kg	Lemons, 6 slices, cut into quarters
..... 0.020 kg	Mint, fresh



## Two-Color Bagels

Total amount: 30 pcs



### Dough basis

- ..... 3.840 kg Yeast dough (**HefeSoft**)  
[see basic recipe]
- ▶ Mix at low speed for 3 minutes and at high speed for 4 minutes.

### Chocolate dough

- ..... 0.090 kg Water
- ..... 0.070 kg Cocoa powder
- ▶ Mix the water with the cocoa powder and knead it with half of the dough.

- ..... 1.500 kg **Fruchti-Top Strawberry**

### Cream filling

- ..... 0.300 kg **Alaska-express Neutral**
- ..... 0.410 kg Water, approx. 20–25 °C
- ..... 0.275 kg **Schokobella Peanut & Caramel**, dissolved
- ..... 2.050 kg Cream, whipped, unsweetened
- ▶ Dissolve Alaska-express Neutral in water, flavour with Schokobella Peanut & Caramel and fold-in the dough.

### Preparation

- ▶ Shape into dough pieces of 1900 g each.
- ▶ Scale them into dough pieces after proofing.
- ▶ Place the coloured dough and the light dough on top of each other.
- ▶ Roll out the dough pieces to approx. 2 mm.
- ▶ Roll up the dough pieces to approx. 30 cm.
- ▶ Cut diagonally.
- ▶ Shape the rolled-up dough pieces into bagels.
- ▶ Place on baking trays.
- ▶ Brush with egg wash at ¾ proof.
- ▶ Bake.
- ▶ Leave to cool.
- ▶ Then, cut in half.
- ▶ Pipe-on the cream filling.
- ▶ Pipe-on Fruchti-Top Strawberry.
- ▶ Place the upper half on top.

### Baking technique

- ▶ Resting time: approx. 15 minutes
- ▶ Bake: at ¾ proof
- ▶ Baking temperature: 190–200 °C
- ▶ Baking time: approx. 15–20 minutes

## Purple Dream

1 tray, 60 x 40 cm; total amount: 44 pcs



- ..... 1.900 kg Purple velvet batter  
[see basic recipe]
- ▶ Mix all ingredients at medium speed for approx. 5 minutes until smooth.

### Fruit filling

- ..... 1.000 kg **Fruchti-Top Blueberry**
- ▶ Tip: instead of Fruchti-Top you can also use blueberry fruit puree and sugar.

### Lemon filling

- ..... 1.000 kg **Bon Citron**

### Blueberry yoghurt cream

- ..... 0.900 kg **Alaska-express Yoghurt Blueberry**
- ..... 1.800 kg Water, approx. 20 °C
- ..... 1.800 kg Cream, whipped, unsweetened
- ▶ Dissolve the Alaska-express in water and fold-in the cream.

### Cristaline mix

- ..... 0.100 kg **Cristaline**, warm
- ..... 0.100 kg **Fruit puree blueberry**
- ▶ Mix.

- ..... 0.200 kg **Cristaline**

### Preparation

- ▶ Spread the batter onto a greased and dusted or baking paper-lined tray.
- ▶ Bake and leave to cool.
- ▶ Pipe the fruit and lemon filling diagonally on top, taking turns.
- ▶ Spread the cream on top.
- ▶ Leave to set in the refrigerator for approx. 2 hours.
- ▶ Dab the Cristaline mix with a brush on top.
- ▶ Glaze with Cristaline.
- ▶ Decorate as shown in the photo.

### Baking technique

- ▶ Baking temperature: 170–180 °C
- ▶ Baking time: approx. 40–45 minutes

## Parrot Cream Slice

1 tray, 60 x 20 cm; total amount: 22 pcs



### Velvet base

- ..... 0.500 kg Green velvet batter [see basic recipe]
- ..... 0.500 kg Purple velvet batter [see basic recipe]
- ..... 0.500 kg Red velvet batter [see basic recipe]
- ..... 0.500 kg Orange velvet batter [see basic recipe]

▶ Mix each batter at low speed for 1 minute and then at medium speed for 5 minutes.

### Lime yoghurt cream

- ..... 0.250 kg **Alaska-express Yoghurt-Lime**
- ..... 0.500 kg Water, approx. 20 °C
- ..... 0.500 kg Cream, whipped, unsweetened
- ▶ Dissolve Alaska-express in water and fold in the cream.

### Decoration

- ..... 0.100 kg **Cristaline**, warm
- ..... 0.045 kg Pistachios, chopped
- ..... 0.110 kg Cherries

### Preparation

- ▶ Fill each batter into a piping bag and pipe the batters randomly onto a tray.
- ▶ Bake.
- ▶ Leave to cool.
- ▶ Fill in the cream.
- ▶ Let it set in the refrigerator for approx. 2 hours.
- ▶ Glaze with Cristaline.

### Baking technique

- ▶ Baking temperature: 170–180 °C
- ▶ Baking time: approx. 35–40 minutes

## Velvet Tartlets

5 oval dessert rings; total amount: 25 pcs



- ..... 0.400 kg Velvet rolls, 2 pcs [see basic recipe]
- ▶ Cut 25 slices of 22 x 5 cm each and cut out 25 ovals.

### Greek-style yoghurt cream

- ..... 0.240 kg **Alaska-express à la Greek Yoghurt**
- ..... 0.480 kg Water, approx. 20 °C
- ..... 0.480 kg Cream, whipped, unsweetened
- ▶ Dissolve Alaska-express in water and fold-in the cream.

- ..... 0.125 kg **Cristaline**, warm

### Decoration

- ..... 0.075 kg Raspberries
- ..... 0.025 kg **Dusting Snow**

### Preparation

- ▶ Grease and dust the moulds.
- ▶ Place onto baking trays.
- ▶ Place the velvet rolls and the cut-outs inside.
- ▶ Fill in the cream.
- ▶ Refrigerate.
- ▶ Glaze with Cristaline.
- ▶ Remove from the moulds.
- ▶ Decorate as shown in the photo.

# Muffin Variations

Total amount: approx. 20 per variation



**Lemon Poppy Seed**  
 ..... 2.100 kg **American Muffin**  
 [see basic recipe]  
 ..... 0.160 kg **Mohna**  
 ..... 0.030 kg **Citronella**  
 ..... 0.510 kg **Bon Citron**  
 ▶ Mix Mohna and Citronella into the light muffin batter and fill into muffin paper cups. Pipe approx. 20 g of Bon Citron into each centre.

**Piña Colada**  
 ..... 2.100 kg **American Muffin**  
 [see basic recipe]  
 ..... 0.200 kg **Royal Batida de Côco**  
 ..... 0.500 kg **Cocovit**  
 ..... 0.025 kg **Dessert Paste Pineapple**  
 ▶ Flavour the light muffin batter with the Royal paste and fill into muffin paper cups. Flavour the Cocovit with the dessert paste and pipe approx. 20 g into each centre.

**Marble Muffins**  
 ..... 2.100 kg **American Muffin**  
 [see basic recipe]  
 ..... 0.750 kg **American Muffin Chocolate**  
 [see basic recipe]  
 ▶ Fill each muffin paper cups with approx. 70 g of the light muffin batter and approx. 30 g of the chocolate muffin batter. Swirl the batters together with a butter knife.

**Cranberry Muesli**  
 ..... 2.100 kg **American Muffin**  
 [see basic recipe]  
 ..... 0.150 kg Oatmeal  
 ..... 0.075 kg **Bienex**  
 ..... 0.200 kg Cranberries  
 ▶ Mix oatmeal and Bienex. Bake for approx. 10 minutes at 190 °C. After cooling down, mix the cranberries into the light muffin batter and fill into the paper cups.

**Black and White**  
 ..... 2.100 kg **American Muffin Chocolate**  
 [see basic recipe]  
 ..... 0.300 kg Chocolate chunks, white  
 ▶ Mix into the chocolate muffin batter and fill into the muffin paper cups.

**Blueberry**  
 ..... 2.100 kg **American Muffin**  
 [see basic recipe]  
 ..... 0.300 kg Blueberries, frozen  
 ..... 0.015 kg **Kabi**  
 ▶ Cover the berries with Kabi, mix into the light muffin batter and fill into the paper cups.

**Raspberry**  
 ..... 2.100 kg **American Muffin**  
 [see basic recipe]  
 ..... 0.300 kg Raspberries, frozen  
 ..... 0.015 kg **Kabi**  
 ▶ Cover the berries with Kabi, mix into the light muffin batter and fill into the muffin paper cups.

**Banana-Chocolate Muffins**  
 ..... 2.100 kg **American Muffin Chocolate**  
 [see basic recipe]  
 ..... 0.100 kg **Dessert Paste Banana**  
 ..... 0.300 kg Chocolate chunks, dark  
 ▶ Bring the batter to taste with the dessert paste, mix the chunks into the chocolate muffin batter and fill into muffin paper cups.

**Chocolate Crumble with Cream Cheese Filling**  
 ..... 2.100 kg **American Muffin Chocolate**  
 [see basic recipe]  
 ..... 0.500 kg Cream cheese filling, baking stable  
 ..... 0.375 kg Crumble (**Mürbella**)  
 [see basic recipe]  
 ▶ Pipe approx. 20 g of the cream cheese filling into the chocolate muffin batter and sprinkle crumbles on top.

**Double Chocolate**  
 ..... 2.100 kg **American Muffin Chocolate**  
 [see basic recipe]  
 ..... 0.500 kg **Bon Chocolat**  
 ▶ Pipe approx. 20 g into the centre of the chocolate muffin batter.

# Basic Recipes

## American Muffins

..... 1.000 kg	<b>American Muffin</b>
..... 0.450 kg	Rapeseed oil
..... 0.400 kg	Whole egg
..... 0.250 kg	Water

- ▶ Mix all ingredients at medium speed for approx. 3 minutes until smooth.

### Preparation

- ▶ Fill the batter into the moulds.
- ▶ Bake.

### Baking technique

- ▶ Deck oven / Thermo-Roll oven:  
Bake at approx. 210 °C for approx. 5 minutes  
Bake at approx. 190 °C for approx. 22 minutes  
Bake at approx. 200 °C for approx. 5 minutes with open vent
- ▶ Rack oven:  
Bake at approx. 185 °C for approx. 5 minutes  
Bake at approx. 175 °C for approx. 1 minute giving 3 L steam  
Bake at approx. 175 °C for approx. 24 minutes

## American Muffin Chocolate

..... 1.000 kg	<b>American Muffin Chocolate</b>
..... 0.550 kg	Whole egg
..... 0.500 kg	Rapeseed oil
..... 0.200 kg	Water

- ▶ Mix all ingredients at medium speed for approx. 3 minutes until smooth.

### Preparation

- ▶ Fill the batter into the moulds.
- ▶ Bake.

### Baking technique

- ▶ Deck oven / Thermo-Roll oven:  
Bake at approx. 210 °C for approx. 5 minutes  
Bake at approx. 190 °C for approx. 22 minutes  
Bake at approx. 200 °C for approx. 5 minutes with open vent
- ▶ Rack oven:  
Bake at approx. 185 °C for approx. 5 minutes  
Bake at approx. 175 °C for approx. 1 minute giving 3 L steam  
Bake at approx. 175 °C for approx. 24 minutes

## Yeast dough

..... 1.000 kg	Wheat flour type 550
..... 0.030 kg	<b>HefeSoft</b>
..... 0.150 kg	Sugar
..... 0.180 kg	Butter or margarine
..... 0.080 kg	Yeast
..... 0.140 kg	Whole egg
..... 0.310 kg	Water, cold, up to 0.350 kg
..... 0.018 kg	Salt
..... 0.010 kg	<b>Yeast Dough Essence</b>

- ▶ Spiral mixer: 4 + 7 minutes  
The kneading time is dependent on the dough size and the kneading system used.

### Baking technique

- ▶ Dough temperature: approx. 24 – 26 °C
- ▶ Resting time: approx. 15 minutes
- ▶ Dough proof: 10 – 15 minutes

## Shortcrust

..... 1.000 kg	<b>Mürbella</b>
..... 0.400 kg	<b>Rau Back extra</b> , soft
..... 0.100 kg	Whole egg

- ▶ Spiral mixer: 3 minutes at low speed.

## Velvet batter black/green/orange/purple/red

..... 1.000 kg	<b>Velvet Cake</b>
..... 0.400 kg	Whole egg
..... 0.300 kg	Water
..... 0.200 kg	Rapeseed oil or 120 g butter

- ▶ Mix all ingredients at low speed for 1 minute and then at medium speed for 5 minutes.

