



# Dianne's 4-Fruit Muffins

## Ingredients

3 cups all purpose flour  
4 tsp baking powder  
1 tsp ground cinnamon  
2 large eggs  
1/2 cup granulated sugar  
1/2 cup packed light brown sugar  
1 cup milk  
1/2 cup canola oil  
1 tsp vanilla extract  
2 cups 4 Fruit Brunoise Blend  
Coarse sugar for sprinkling on top  
1/2 tsp of salt

## Steps

Preheat oven to 425°F

Spray muffin pans with non-stick cooking spray. Set aside.

In a large bowl, gently toss together flour, baking powder, salt, and cinnamon. Mix until combined. Set aside

In a medium bowl, whisk together eggs, granulated sugar, and brown sugar until combined. Whisk in milk, oil and vanilla.

Fold wet ingredients into dry and mix with a rubber spatula or wooden spoon. Avoid over-mixing. The batter will be thick & lumpy. Gently fold in 1 ¾ cups of the 4 Fruit Brunoise Blend.

Spoon into muffin tins filling to the top. Press a few of the leftover berries into the top of the muffins. Sprinkle with coarse sugar.

## Baking time :

18 to 19 minutes

**Portions :** 12 muffins

**Product :** Fruit Brunoise 4 Fruit Mix  
IQF

**Product code :** 01506

**Type :** Fruit blends

**Format :** 4 x 2.5 kg

## Preservation :

Keep frozen at 0°F or -18°C or below. Take out desired amount and return any product not used immediately to freezer. Do not refreeze if thawed.

## Preparation :

Thaw product at room temperature or use frozen. Use any way you would use fresh fruit or incorporated into your favorite recipe.

Bake at 425° for 5 mins. Then reduce oven temperature to 375° and bake for 13-14 mins until the tops of the muffins are lightly golden and a toothpick inserted in the center comes out clean.