

Schapfen  
Mühle

seit 1452



# MUFFIN

PREMIUM

MUFFINS, APPLE PIE,  
WAFFLES OR PANCAKES...



For a wide range of muffins and more.





# MUFFIN PREMIUM

The cake mix with lots of recipe ideas. Delicious muffins, marbled cakes or your own baking creations. Anything is possible, all with one product.

**Schapfen Muffin Premium** is a ready-to-use cake mix that gives reliable results with many baking recipes, providing cakes with outstanding texture, moisture and baking stability. Add vegetable oil, whole egg and water and improve your muffin as desired. The shape of the paper tulips determines the bloom: if the shape is mushroom-shaped – narrow at the bottom and wide at the top – then the crack on top will be strong and open; if the shape has a wide base – then the crack on top will be smaller. The muffin impresses with its appealing, delicious appearance, its soft-fluffy crumb and an excellent taste.

## MUFFIN

Soft and tasty, with a guarantee to mushroom.  
A muffin as it is supposed to be.

## WAFFLES

Waffles – as if you are in Belgium. Slightly crisp outside and pure indulgence inside.

## AMERICAN PANCAKES

Ever wondered why an „American Pancake“ is so popular?  
Give the recipe a try and you know why.

## APPLE PIE

Another american institution, even movies were named after.  
Apple galore with a little bit of cake around them.

## DONAUWELLE

The german classic. The fresh taste of cherry, combined with the chocolaty and creamy flavour of ganache and cream – simply amazing.



# MUFFIN

Recipe-No. 100522.8001

Basic recipe: 54 Muffins or 30 Tulips

2.000 kg	<b>Schapfen Muffin Premium</b>
0.900 kg	Vegetable oil
0.700 kg	Whole egg
0.500 kg	Water
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4.100 kg	Total weight

**Mixing:** 3 minutes with coarse whisk at medium speed

**Litre weight:** 1040 g/l

**Quantity:** 75 g per Muffin – Papercup: Ø 7 cm, bottom Ø 5,2 cm, hight 4 cm  
135 g per Muffin – Tulipcup: top Ø 9 cm, bottom Ø 5 cm, hight 9 cm  
135 g per Muffin – Tulipcup: top Ø 10 cm, bottom Ø 5 cm, hight 8 cm  
120 g per Muffin – Tulipcup: top Ø 6,5 cm, bottom Ø 5 cm, hight 9 cm

**Procedure:** Put the paper muffin cases into muffin tins. Insert the tulip cases into the metal frame. Fill a piping bag with the batter and squirt into the cases, checking the weight as you do so.

**Baking:** 200 °C with closed damper. Open the damper for the last 2 minutes of baking.

**Baking time:** 75 g cup: 24 minutes, 135 g cup: 35 minutes



BLUEBERRY MUFFINS OR  
CHOCOCHUNKS MUFFINS...

# WAFFLES

Recipe-No. 100522.8018

Basic recipe: 20 waffles

1.000 kg	Schapfen Muffin Premium
0.250 kg	Vegetable oil
0.250 kg	Whole egg
0.600 kg	Water, 25 °C
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2.100 kg	Total weight

- Mixing:** 1 minute with coarse whisk at medium speed. Do not mix too frothy.
- Scaling weight:** 0.100 kg depending on waffle iron
- Procedure:** Grease the waffle iron and fill in with a dough scraper or with a ladle and bake.
- Baking:** 3 – 5 minutes at medium heat
- Finishing:** After baking top with icing sugar and fresh fruit pieces.



## AMERICAN PANCAKES

Recipe-No. 100522.8019

Basic recipe: 32 pancakes

1.000 kg	<b>Schapfen Muffin Premium</b>
0.050 kg	Vegetable oil
0.600 kg	Whole egg
0.600 kg	Milk, usage of lower milk quantities leads to fluffier pancakes
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2.350 kg	Total weight

**Mixing:** 1 minute with coarse whisk at medium speed. Do not mix too frothy.

**Procedure:** Grease the frying pan and fill in the batter with a ladle and bake each pancake at medium heat until the edge starts to get dry and bubbles appear on the surface of the pancakes (depends on your heat or the frying pan). Turn around when golden brown and bake just for another 15 – 20 seconds.

**Finishing:** After baking top with maple syrup, or fruit puree and decorate with fresh fruits of your choice.

**Expert tip:** For a sweeter pancake you can add 0.050 kg icing sugar to the recipe.

DECORATE WITH FRUITS OR  
MAPLE SYRUP AND SERVE...



# APPLE PIE

Recipe-No. 100522.8017

Basic recipe: 16 cakes

2.000 kg	<b>Schapfen Muffin Premium</b>
0.900 kg	Vegetable oil
0.700 kg	Whole egg
0.500 kg	Water
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4.100 kg	Total weight

**Mixing:** 3 minutes with coarse whisk at medium speed

**Litre weight:** 1040 g/l

**Size:** For pie shells with a 16 cm diameter and a 3 cm height

**Procedure:** Roll short crust to a thickness of 3 – 4 mm and the diameter of your pie shell and bake it golden brown, let the crust cool down.

Fill in 0.250 kg of apple filling and spread it out evenly, use 0.250 kg of the batter with Schapfen Muffin Premium on top and spread it out on top of the filling, sprinkle with thin sliced almonds, butter crumbles or coarse sugar.

**Baking:** 200 °C for 30 minutes

**Expert tip:** For a better crunch you can use slivered roasted almonds to the filling plus raisins or sultanas and for the flavour use grated lemon or orange zest.

## Apple Filling

1.000 kg	Fresh apples, diced
1.000 kg	Apple sauce
0.200 kg	Cinnamon sugar
0.100 kg	Almonds, sliced and roasted
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2.300 kg	Apple Filling

Mix all ingredients slightly with a paddle until homogeneously.



USE FRESH APPLES FOR A GREAT TASTE...

# DONAUWELLE

Recipe-No. 100522.8014

Basic recipe: 1 Slapcake 40 cm × 60 cm

## Recipe white batter with Schapfen Muffin Premium

0.750 kg	Schapfen Muffin Premium
0.300 kg	Vegetable oil
0.300 kg	Whole egg
0.040 kg	Sugar
0.225 kg	Milk
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1.615 kg	Total weight

**Mixing:** 3 minutes with coarse whisk at medium speed

**Litre weight:** 1040 g/l

**Procedure:** Spread the Premium Muffin mixture evenly on the greased or baking paper-lined cutting tray. Put the batter with Schapfen Choco Muffin Premium with the dough scraper in smaller quantities on the batter with Schapfen Muffin Premium and then spread out evenly or use a piping bag to apply. Sprinkle the cherries evenly.

**Baking:** 200 °C for 30 – 35 minutes with closed damper

**Finishing:** After cooling, spread 1,600 kg of german buttercream on the cocoa mass and place it in the cooler. Spread 0.500 kg of canache on the cooled buttercream and decorate with a comb. Divide and cut into standard piece sizes.

## Recipe dark batter with Schapfen Choco Muffin Premium

0.750 kg	Schapfen Choco Muffin Premium
0.300 kg	Vegetable Oil
0.300 kg	Whole egg
0.040 kg	Sugar
0.225 kg	Milk
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1.615 kg	Total weight
0.900 kg	Sourcherries
1.600 kg	Buttercream – German style
0.600 kg	Canache
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6.330 kg	Total weight



# Our cereals.

## The SchapfenMühle value chain: seamless quality from beginning to end

As a symbol for quality and trust, the value chain is unique and is the brand symbol of SchapfenMühle. It defines the consequential process from the selection of seeds to the harvest to the final product. This process guarantees that products can be seamlessly traced as far back as the cultivation stage.



### SchapfenMühle

Tradition meets innovation, because SchapfenMühle is a modern mill with a long tradition. Documents first mention the oldest producing company in Ulm, as far back as 1452. Proximity to customers, reliability, and awareness of quality are values that our family-owned company have practiced since the beginning.

### Cereals

Seeds are only accepted from sustainable suppliers who are aware of value. A large amount of the cereals used for countless products hail from regional farmers. Cultivation contracts guarantee maximum safety and quality.

### Innovation

We are specialists in the field of cereals processing. Raw materials at the mill are refined into baked products by food technicians and master bakers. Innovations are as important to us as obtaining older types of cereals, such as spelt and emmer.

### Variety

Our ranges focus on mill mixtures, quality flours and cereal products, such as flakes or popped grains. The variety and large number of natural and refined cereal products is great.

### Customers

The customer can be sure that they will get the best quality, thanks to products being possible to trace back as far as the cultivation stage. Our customers' demands for delicious, high-quality cereal products are our top priority.

„I guarantee the highest milling quality.“

