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Coconut & Chocolate Chip Muffin

Moist, fluffy muffins with the perfect blend of coconut and chocolate chips.



SERVES
6 Portions



INGREDIENTS

Malora sweet muffin mix	0.200gr
Water	0.200ml
Coconut Desiccated	0.050gr
Chocolate Chip	0.050gr



METHOD

- 1 Mix all ingredients in a mixing bowl. Do not overmix.
- 2 Pour batter into a well-greased muffin tray and bake at 180 degrees for 25 minutes as per instructions.



BAKING TIP

For best results, avoid overmixing the batter. Bake until golden brown and a toothpick inserted in the center comes out clean.



COFFEE CRUMB MUFFIN

Moist, flavorful muffins with a delicious coffee aroma and a sweet crumb topping. Perfect with your morning coffee!



SERVINGS
6 Portions



PREP TIME
15 mins



BAKE TIME
20-22 mins



INGREDIENTS

MUFFIN BATTER

Malora sweet muffin mix	0.250 gr
Water	0.180 ml
Coffee powder	0.007 gr

CRUMB TOPPING

Sugar	0.030 gr
Cinnamon	0.001 gr
Butter/Margarine	0.025 gr
Flour	0.010 gr
Coffee powder	0.007 gr



TIP
For extra flavor, use freshly brewed coffee instead of water.



METHOD

- 1 Mix all batter ingredients in a mixing bowl. Do not overmix.
- 2 Pour batter into a well-greased muffin tray.
- 3 Heat the margarine but do not melt and add the other ingredients. Mix till it has a crumb consistency.
- 4 Sprinkle on top of the batter mix in muffin pan and bake in oven as per instruction.



SIMPLE CHOCOLATE CHIP MUFFIN

SOFT • MOIST • DELICIOUS



6 PORTIONS

INGREDIENTS

Malora chocolate muffin mix	0.250gr
Oil	0.040ml
Water	0.180ml
White Chocolate Chips	0.070gr

METHOD

- 1 Mix all ingredients in a mixing bowl. Do not overmix.
- 2 Pour batter into a well-greased muffin tray and bake at 180 degrees for 25 minutes as per instructions.

Simple ingredients. Perfect every time.



VANILLA CHOCOLATE CHIP *Muffin*



6 PORTIONS

INGREDIENTS

- Malora sweet muffin mix 0.250gr
- Water 0.180ml
- Vanilla essence 0.005ml
- Chocolate Chip 0.050gr

METHOD

- 1 Mix all ingredients in a mixing bowl. Do not overmix.
- 2 Pour batter into a well-greased muffin tray and bake at 180 degrees for 25 minutes as per instructions.

*Soft, moist, and filled
with delightful chocolate chips.*



Bran Raisin Muffin

HEALTHY • MOIST • DELICIOUS

Wholesome and naturally sweet, these Bran Raisin Muffins are packed with fiber and flavor. Perfect for breakfast or a guilt-free snack!



SERVINGS
6 Portions



PREP TIME
10 mins



BAKE TIME
25 mins



DIFFICULTY
Easy



INGREDIENTS

- Malora spiced bran muffin mix 0.250gr
- Oil 0.040ml
- Water 0.200ml
- Raisin seedless 0.100gr



TIP

For extra flavor, soak the raisins in warm water for 10 minutes before adding.



METHOD

- 1 Mix all ingredients in a mixing bowl. Do not overmix.
- 2 Pour batter into a well-greased muffin tray.
- 3 Bake at 180°C (350°F) for 25 minutes as per instructions.

Enjoy your wholesome muffins! ♥

Banana Bran Muffin ♥



MAKES 6 PORTIONS

Moist, wholesome and lightly spiced muffins made with malora bran and ripe banana.



INGREDIENTS

-  Malora spiced bran muffin mix 0.250gr
-  Oil 0.040ml
-  Water 0.200ml
-  Banana pulped 0.100gr



METHOD

- 1 Mix all ingredients in a mixing bowl. Do not overmix.
- 2 Pour batter into a well-greased muffin tray and bake at 180 degrees for 25 minutes as per instructions.

Baking Tip

For best results, use ripe bananas and avoid overmixing.



Caramel MUFFIN

Soft, moist muffins infused with caramel flavor and topped with a sweet caramel treat.



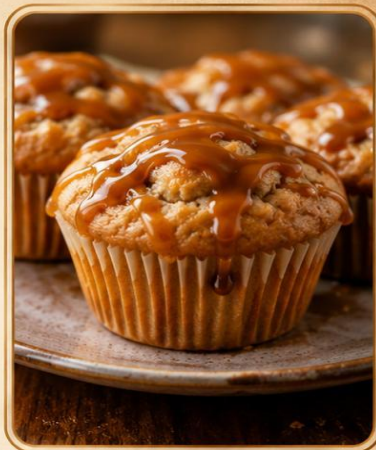
PORTIONS
6



BAKE TIME
25 MINS



TEMPERATURE
180°C / 350°F



INGREDIENTS

- Malora sweet muffin mix 0.250gr
- Water 0.180ml
- Caramel essence 0.005ml
- Cacao powder 0.001gr
- Caramel treat (optional) 0.060gr

METHOD

- 1 Mix all ingredients in a mixing bowl. Do not overmix.
- 2 Pour batter into a well-greased muffin tray and bake at 180°C / 350°F for 25 minutes as per instructions.
- 3 Cool down muffins before piping caramel treat on top.



CHEF'S TIP

Add the caramel treat after cooling for a perfect finishing touch and extra indulgence.

Basic Bran Carrot Muffin

Moist, wholesome, and naturally sweetened muffins packed with fiber and the goodness of carrots.



PORTIONS
6 Portions



BAKE TIME
25 minutes
at 180°C

INGREDIENTS

- Malora spiced bran muffin mix 0.250gr
- Oil 0.040ml
- Water 0.200ml
- Carrot, grated fine 0.100gr

METHOD

- 1 Mix all ingredients in a mixing bowl. Do not overmix.
- 2 Pour batter into a well-greased muffin tray and bake at 180 degrees for 25 minutes as per instructions.

Delicious ASSORTED CHERRY MUFFINS

Moist, fruity, and full of flavor — the perfect treat for any time of the day.



INGREDIENTS

Malora sweet muffin mix	0.250gr
Water	0.180ml
Tinned/Glazed cherries assorted chopped	0.060gr



Makes
6 Portions



Prep Time
10 mins



Bake Time
25 mins

METHOD

- 1 Mix all ingredients in a mixing bowl. Do not overmix.
- 2 Pour batter into a well-greased muffin tray and bake at 180 degrees for 25 minutes as per instructions.



TIP

For extra flavor, add a few whole cherries on top before baking.

Enjoy!

GOURMET WHOLE WHEAT CARROT CAKE Muffin



6 PORTIONS



INGREDIENTS

BATTER

Malora spiced bran muffin mix	0.188gr
Oil	0.030ml
Water	0.150ml
Carrot grated fine	0.115gr
Maple Syrup	0.020ml
Vanilla Essence	0.005ml

TOPPING

Margarine	0.025gr
Icing sugar	0.060gr
Vanilla essence	0.0025ml

METHOD

- 1 Mix all ingredients for batter in a mixing bowl. Do not overmix.
- 2 Pour batter into a well-greased muffin tray and bake at 180 degrees for 25 minutes as per instructions. Let cool.
- 3 Half melt margarine and mix in icing sugar as well as vanilla essence till it is a thick syrup. Drizzle over cooled muffins.

*Wholesome ingredients, perfectly baked.
A treat for every moment.*

GOURMET CHOCOLATE PECAN PIE MUFFIN

 6 Portions

INGREDIENTS

- Malora chocolate muffin mix 0.250gr
- Oil 0.040ml
- Water 0.180ml
- Margarine 0.030gr
- Syrup 0.030ml
- Vanilla essence 0.005ml
- Sugar 0.030gr
- Egg 1ea
- Cornstarch 0.002gr
- Pecan nuts chopped 0.050gr

METHOD

- 1 Mix all ingredients for batter in a mixing bowl. Do not overmix.
- 2 Pour batter into a well-greased muffin tray.
- 3 Melt margarine and mix all ingredients. Cover top of batter mix and bake in oven at 180 degrees for 25 minutes as per instructions.



Gourmet Banana Bran Coconut Muffin

 6 Portions |  Prep Time 10 mins |  Bake Time 25 mins

INGREDIENTS

- Malora spiced bran muffin mix 0.200gr
- Oil 0.030ml
- Water 0.180ml
- Banana fresh pulped 0.150ml
- Coconut desiccated 0.030gr

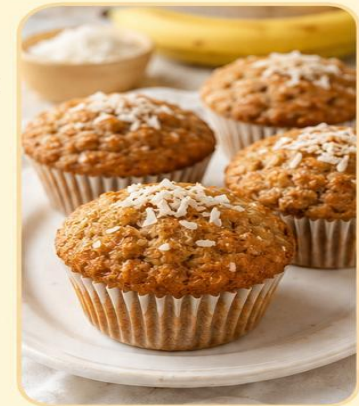
METHOD

- 1 Mix all ingredients for batter in a mixing bowl. Do not overmix.
- 2 Pour batter into a well-greased muffin tray.
- 3 Bake in oven for 25 minutes at 180 degrees as per instruction.



Pro Tip

For extra flavor and moisture,
use ripe bananas and fresh coconut.



GOURMET APPLE CINNAMON BRAN MUFFIN



6 PORTIONS

INGREDIENTS

- Malora spiced bran muffin mix 0.200gr
- Oil 0.040ml
- Water 0.180ml
- Tinned apples chopped 0.100ml
- Cinnamon ground 0.001gr
- Syrup 0.022ml
- Walnuts chopped (optional for topping)

METHOD

- 1 Mix all ingredients for batter in a mixing bowl. Do not overmix.
- 2 Pour batter into a well-greased muffin tray.
- 3 Bake in oven for 25 minutes at 180 degrees as per instruction.



*Deliciously
Wholesome*

A moist and flavorful muffin packed with warm spices, sweet apples, and crunchy walnuts. Perfect for breakfast or a wholesome snack any time of day.



Gourmet Peanut Butter Chocolate Muffin

6 Portions

INGREDIENTS

- Malora Chocolate muffin mix 0.250gr
- Oil 0.040ml
- Water 0.180ml
- Chocolate Chips 0.050gr
- Peanut Butter (topping) 0.100gr



METHOD

- 1 Mix all ingredients for batter in a mixing bowl apart from the peanut butter. Do not overmix.
- 2 Pour batter into a well-greased muffin tray.
- 3 Place a teaspoon of peanut butter in the middle on top of the muffin batter mix. Bake in oven for 25 minutes at 180 degrees as per instructions.



TIP: For an extra indulgent touch, add a few extra chocolate chips on top before baking.





GOURMET PUMPKIN SPICE *Nutella Muffin*



6
PORTIONS



25
MINUTES



180°C
OVEN

INGREDIENTS

Malora spice bran muffin mix	0.200gr
Oil	0.040ml
Water	0.180ml
Pumpkin puree	0.100gr
Nutella (topping)	0.100gr

METHOD

- 1 Mix all ingredients for batter in a mixing bowl apart from the Nutella. Do not overmix.
- 2 Pour batter into a well-greased muffin tray.
- 3 Place a teaspoon of Nutella in the middle on top of the muffin batter mix. Bake in oven for 25 minutes at 180 degrees as per instructions.

Warm spices, rich Nutella,
and pure autumn comfort.



GOURMET CARAMEL MACCHIATO CHOCOLATE MUFFIN



YIELD
6 PORTIONS



PREP TIME
15 MIN



BAKE TIME
25 MIN AT 180°C

INGREDIENTS

• Malora chocolate muffin mix	0.250gr
• Oil	0.040ml
• Water	0.180ml
• Caramel treat	0.100gr
• White chocolate chips	0.025gr
• Chocolate chips	0.025gr
• Coffee powder	0.006gr

METHOD

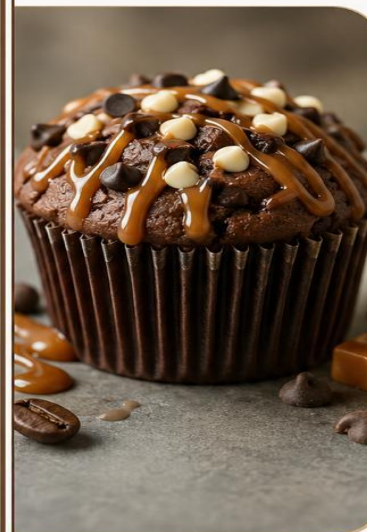
- 1 Mix all ingredients for batter in a mixing bowl apart from the caramel treat. Do not overmix.
- 2 Pour batter into well-greased muffin tray only HALF WAY. Place a teaspoon of caramel treat in the center and cover with rest of muffin mix and caramel treat is concealed.
- 3 Bake in oven for 25 minutes at 180 degrees as per instructions.



Chef's Tip

For extra indulgence, drizzle a little
caramel on top after baking.

RICH. MOIST. IRRESISTIBLY INDULGENT.



GOURMET RASPBERRY JAM DROP MUFFIN



SERVINGS
6 Portions



PREP TIME
10 mins



BAKE TIME
25 mins
at 180°C



INGREDIENTS

- | | |
|---------------------------|---------|
| • Malora sweet muffin mix | 0.250gr |
| • Water | 0.180ml |
| • Lemon zest | 0.010gr |
| • Raspberry jam (topping) | 0.100gr |

METHOD

- 1 Mix all ingredients for batter in a mixing bowl apart from the Raspberry jam. Do not overmix.
- 2 Pour batter into a well-greased muffin tray.
- 3 Place a teaspoon of raspberry jam in the middle on top of the muffin batter mix. Bake in oven for 25 minutes at 180 degrees as per instructions.



CHEF'S TIP

For extra flavor, add a few fresh raspberries on top along with the jam before baking.



Gourmet STICKY GINGERBREAD Muffin



6 PORTIONS

INGREDIENTS

BATTER

- | | |
|---------------------------|----------|
| • Malora sweet muffin mix | 0.250 gr |
| • Water | 0.180 ml |
| • Bicarbonate of soda | 0.001 gr |
| • Cinnamon ground | 0.001 gr |
| • Ginger ground | 0.001 gr |
| • Syrup | 0.030 ml |

TOPPING

- | | |
|------------------|----------|
| • Margarine | 0.020 gr |
| • Syrup | 0.020 ml |
| • Icing sugar | 0.040 gr |
| • Ginger, ground | 0.001 gr |
| • Water | 0.010 ml |

METHOD

- 1 Mix all ingredients for batter in a mixing bowl. Do not overmix.
- 2 Pour batter into a well-greased muffin tray and bake for 25 minutes at 180 degrees as per instructions.
- 3 Melt the margarine and add the other topping ingredients to it and mix well till it is a sticky syrup. Pour over muffins once muffins are baked and semi cooled.

Warm spices. Sweet memories.
PERFECTLY STICKY. PERFECTLY DELICIOUS.

GOURMET CHOCOLATE MUFFIN

WITH CREAM CHEESE CENTRE



YIELD: 6 PORTIONS



INGREDIENTS

BATTER

- Malora chocolate muffin mix 0.250gr
- Oil 0.040ml
- Water 0.180ml

CENTRE

- Cream cheese 0.100gr
- Castor sugar 0.020gr
- Vanilla essence 0.005ml



METHOD

- 1 Mix all ingredients for batter in a mixing bowl. Do not overmix.
- 2 Mix cream cheese, castor sugar and vanilla essence well in separate mixing bowl.
- 3 Pour batter into well-greased muffin tray only **HALF WAY**. Place a teaspoon of cream cheese mixture in the center and cover with rest of muffin mix and cream cheese is concealed.
- 4 Bake in oven for 25 minutes at 180 degrees as per instructions.

Indulge in every bite

GOURMET CINNAMON DOUGHNUT MUFFIN

6 PORTIONS



INGREDIENTS

- | | |
|-------------------------|---------|
| Malora sweet muffin mix | 0.250gr |
| Water | 0.180ml |
| Lemon zest | 0.010gr |
| Raspberry/apricot jam | 0.100gr |
| Bicarbonate of soda | 0.001gr |



COVERING

- | | |
|-----------------|---------|
| Margarine | 0.070gr |
| Castor sugar | 0.200gr |
| Cinnamon ground | 0.001gr |



METHOD

- 1 Mix all ingredients for batter in a mixing bowl apart from the jam. Do not overmix.
- 2 Pour batter into well-greased muffin tray only **HALF WAY**. Place a teaspoon of the jam in the center and cover with rest of muffin mix and cream cheese is concealed.
- 3 Bake in oven for 25 minutes at 180 degrees as per instructions and let half cool.
- 4 Melt margarine and keep separate. Mix the castor sugar and cinnamon in different bowl.
- 5 **VERY QUICKLY** dip the doughnuts in the melted margarine and then roll in castor sugar till totally covered.

Warm, sweet, and perfectly spiced – a delightful treat in every bite.

GOURMET

TRIPLE CHOCOLATE BOMB OATMEAL MUFFIN

6 PORTIONS

INGREDIENTS

- | | |
|---|---------|
| • Malora chocolate muffin mix | 0.250gr |
| • Oil | 0.040ml |
| • Water | 0.200ml |
| • Caramel choc chips | 0.040gr |
| • White chocolate chips | 0.040gr |
| • Chocolate chips | 0.040gr |
| • Oats | 0.050gr |
| • Nutella | 0.050gr |
| • Golden syrup | 0.020ml |
| • Chocolate chips for topping
(optional) | 0.020ml |

METHOD

- 1 Mix all ingredients for batter in a mixing bowl.
- 2 Pour batter into well-greased muffin tray and bake in oven for 25 minutes at 180 degrees as per instructions.

