

Tollhouse Streusel Muffins

Ingredient	Control		WPC 80		Permeate	
	U.S.	Metric	U.S.	Metric	U.S.	Metric
Muffins:						
All purpose flour (med.protein content)	6 oz	170 g	6 oz	170 g	6 oz	170 g
Sugar	2 oz	55 g	2 oz	55 g	2 oz	55 g
Brown sugar	2 oz	55 g	2 oz	55 g	2 oz	55 g
Baking powder	2 tsp	10 g	2 tsp	10 g	2 tsp	10 g
Salt	¼ tsp	2 g	¼ tsp	2 g	-	-
Butter or margarine, melted	4 oz	110 g	4 oz	110 g	4 oz	110 g
Milk	4 oz	115 ml	4 oz	115 ml	-	-
Permeate	-	-	-	-	0.25 oz	7 g
Egg	1 egg	1 egg	-	-	1 egg	1 egg
WPC 80	-	-	0.25 oz	7 g	-	-
Water	-	-	1.75 oz	50 g	3.75 oz	105 g
Chocolate chips	12 oz	170 g	12 oz	170 g	12 oz	170 g
Streusel:						
Sugar	3 oz	75 g	3 oz	75 g	3 oz	75 g
Butter	3 oz	75 g	3 oz	75 g	3 oz	75 g
Ice-cold flour	3 oz	75 g	3 oz	75 g	3 oz	75 g

Preparation:

1. Combine flour, sugar, brown sugar, baking powder and salt in large bowl. Stir in butter, milk, and egg until just moistened. Stir in chocolate chips. Pipe or drop batter into 12 muffin cups.
2. For streusel, soften butter slightly and mix with sugar. Mix in flour. Drop small mounds of streusel on muffins.
3. Bake at 350°F (175°C) until firm in the center.

Type of substitution	Eggs	Milk	Savings
WPC 80 for eggs	0.25 oz (7g) WPC 80 plus 1.75 oz (50 g) water		5 ¢ per recipe
Permeate for milk		0.25 oz (7g) permeate plus 3.75 oz (105g) water. Remove salt	10.5 ¢ per recipe

Note: Hydrate WPC 80 by mixing the powder with 1/4 the water and letting hydrate 15 minutes. Then add rest of water.

Note: Because permeate is salty, it is advisable to reduce the salt content of the formula.