

Muffin Trouble Shooting Guide



CORRECT DARK/OVERBAKED



CORRECT UNDERBAKED



CORRECT UNEVEN

Problem	Cause	Solution
Muffins Peak Excessively In Center	a. oven too hot	a. check for drafts and/or temperature in the oven
Muffins Sag In Center Poor Symmetry	a. oven too cold b. underbaking	a. increase oven temperature b. increase baking time
Undersized Muffins	a. oven too hot b. oven too cold c. batter thawed and refrozen before baking	a. reduce oven temperature b. increase oven temperature c. batter should be properly handled
Dark Crust Color	a. oven too hot b. overbaking	a. reduce oven temperature b. reduce baking time
Light Crust Color	a. oven too cold b. underbaking	a. increase oven temperature b. increase baking time
Uneven Baking/Muffins Leaning to One Side	a. oven heat not uniform b. fan too strong c. oven temperature too low d. bake time too short e. freezer too warm/batter thawed f. inadequate space between pans in rack oven	a. check drafts b. rotate pans halfway through bake c. increase oven temperature d. bake 35-40 minutes e. make sure freezer is 10°F or less f. more space between pans on rack
Thick, Hard Crust	a. oven too hot b. muffin overbaked	a. reduce oven temperature b. reduce bake time
Soggy Muffins	a. steam trapped during cooling b. oven temperature too low c. bake time too short d. freezer too warm/batter thawed e. inadequate space between pans in rack oven	a. remove from pans sooner b. increase oven temperature c. increase bake time (35-40 min.) d. make sure freezer is 10°F or less e. more space between pans on rack
Crust Cracks	a. oven too hot b. muffin overbaked c. batter thawed and refrozen before baking	a. reduce oven temperature b. reduce bake time c. check for proper handling/check freezer temperature
Too Much Spread	a. oven too cold b. oven too crowded	a. increase oven temperature b. leave room between pans
Additional Tips		
Check to make sure ovens are at the right temperature using an oven thermometer. Do this at least once a month.	Always use clean dry tins and proper type of spray grease (if using). Use timer and follow handling and baking instructions.	Always handle frozen predeposited muffin batter properly. Keep frozen until ready to use. Do not refreeze batter once it has thawed.