



Muffin Trouble Shooting Guide

(using Predeposited Muffin Batters and Scoop & Bake Batters)

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. too little batter in tins d. batter thawed and refrozen before baking	a. reduce oven temperature b. increase oven temperature c. exercise care in scooping d. 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	a. check drafts b. rotate pans halfway through bake
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	a. remove from pans sooner
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
Heavy Muffins	a. underbaking b. batter old or sitting too long c. batter thawed and refrozen before baking	a. increase bake time b. use batter within allotted time c. check for proper handling/check freezer temperature
Tough Texture	a. oven too hot	a. reduce oven temperature
Too Much Spread	a. oven too cold b. oven too crowded	a. increase oven temperature b. leave room between pans
Muffin Edges Fall Back Toward Center	a. too much grease on pan	a. grease evenly, remove excess
Muffins Stick to Tins	a. improper greasing b. tins not cleaned c. tins not completely dry d. improper type of grease	a. grease evenly, remove excess b. clean thoroughly c. dry completely d. use "cake release"
Muffins Stick to Papers	a. batter sat in papers too long b. muffins have been thawed and refrozen before baking	a. decrease time muffin batter is allowed to sit before baking b. batter should be properly handled
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, proper type of spray grease, or muffin liners. Use timer and follow directions in the manual.	Always handle frozen batter and predeposited muffins properly. Keep frozen until ready to use. Do not refreeze batter once it has thawed.