



Predeposited Muffin Batters

Gather Product and Supplies:

1. Bake'n Joy PanFree® Muffins
2. Sheet pan and garnishing items
3. Packaging supplies

Preparation:

1. Remove the desired number of muffins from the freezer. **RETURN UNUSED PRODUCT TO THE FREEZER IMMEDIATELY**

**BAKE FROM FROZEN STATE –
DO NOT THAW BEFORE BAKING!**

2. Remove plastic wrap and place muffins or cakes on sheet pan in the following configurations:

4.25 oz. muffin: 3 x 5 configuration

2.5 oz. muffin: 4 x 6 configuration

3. Garnish as desired with nuts, sanding sugar, chocolate chips, etc. Suggestions on back.

Step 1



Step 2



Step 3



Baking instructions (oven temps/baking times vary):

Bake in a **RACK OVEN** at 350-375°F

4.25 oz. muffin: for 30-35 minutes or until done

2.5 oz. muffin: for 20-25 minutes or until done

Bake in a **CONVECTION OVEN** at 325-350°F

4.25 oz. muffin: for approx. 30 minutes with 10 minute fan delay

2.5 oz. muffin: for approx. 20 minutes with 10 minute fan delay



**The product is done when top springs back from a light touch.
Cool completely before finishing and/or packaging.**

**For technical assistance:
call 800-666-4947 and ask for Tech Services**

Bake'nJoy®

Where Good Taste Begins™



PanFree® Muffin Batter Garnishing Ideas

Apple Cinnamon: Top generously with Gourmet Cinnamon Streusel before baking; string with Vanilla Dip after baking and cooling.

Banana Nut: Top with chopped walnuts before baking OR top with chocolate chips before baking; string with Chocolate Dip once baked and cool.

Blueberry: Top with sanding sugar, Streusel or Gourmet Cinnamon Streusel before baking.

Butter Rum: Top with butterscotch chips and/or sanding sugar before baking.

Carrot Raisin: Top with chopped walnuts before baking or frost with cream cheese frosting once baked and cool.

Chocolate Chip: Top with chocolate chips and sanding sugar before baking; string with Chocolate Dip once baked and cool.

Cinnamon Coffee Cake: Top generously with Gourmet Cinnamon Streusel before baking; string with Vanilla Dip after baking and cooling.

Corn: Sprinkle with corn meal or corn flakes before baking.

Cranberry Orange Nut: Top with chopped walnuts and sanding sugar before baking.

Double Chocolate: Top with chocolate chips before baking; top with powdered donut sugar or White or Chocolate Dip once baked and cool.

Lemon Poppy: Top with extra poppy seeds before baking; drizzle with White Dip once cool (can be tinted yellow) OR cut small cap off cool muffin, pipe in Lemon Filling, replace top and sprinkle with powdered sugar.

Pistachio: Top with chopped walnuts and place a Maraschino Cherry in the center of each top before baking; String with Vanilla or Chocolate Dip once cool.

Raisin Bran: Top with bran flakes before baking.

100% Whole Grain muffins can be topped with raw sugar, natural streusels or chopped nuts, depending on variety.

(This list includes all of our flavors of PanFree® Muffins; not all flavors are available in 2.5 oz. size. Please refer to the PanFree® Muffin spec sheet or our product list for details.)



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