



Bake'n Joy Loaf Cakes (using muffin pucks)



Ingredients:

- Bake'n Joy 4.5 oz. predeposited muffins, any flavor
- fruit fillings, any flavor, as desired
- toppings, as desired (streusels, nuts, chips, etc)
- icing, as desired
- mini loaf or loaf cake pans

Instructions:



- Lightly spray pans.
- Remove liner from FROZEN muffin pucks and place in pans:
 - mini loaf pan: 2 pucks
 - loaf cake pan: 4 pucks**(TIP: Dip puck bottom into hot water and liner will peel off easier.)**
- Let muffins thaw and spread batter evenly in pan.
- Pipe or swirl fruit fillings into batter as desired.
- Top as desired.
- Bake at 350° for 30-50 minutes. Cakes are done when top springs back to touch.
(Ovens vary-adjust accordingly).
- Cool completely before icing (if desired) and packaging.





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Ingredients:

- Bake'n Joy 4.5 oz. predeposited muffins, any flavor
- fruit fillings, any flavor, as desired
- toppings, as desired (streusels, nuts, chips, etc)
- icing, as desired
- 8x8 or ring cake pans

Instructions:



- Lightly spray pans.
- Remove liner from FROZEN muffin pucks and place in pans:
8x8 pan: 4 pucks
ring cake pan: 5 pucks
(TIP: Dip puck bottom into hot water and liner will peel off easier.)
- Let muffins thaw and spread batter evenly in pan.
- Pipe or swirl fruit fillings into batter as desired.
- Top as desired.
- Bake at 350° for 30-50 minutes. Cakes are done when top springs back to touch.
(Ovens vary-adjust accordingly).
- Cool completely before icing (if desired) and packaging.





CRUMB CAKE VARIETIES FROM MIX/BASE

Basic Formula

50 lbs.	New England Crumb Cake Base
15 lbs.	eggs
12 lbs. 8 oz.	oil
10 lbs.	water
6 lbs. 4 oz.	sour cream



Use this basic formula and add in different extras and you can create an endless variety of decadently moist and delicious baked goods! Here are a few new ideas:

Fruit Topped Layer Cake

Place all ingredients in a mixing bowl; mix 3 minutes on medium speed.

Deposit 22 oz. of batter (each) into 10" layerpans.

Top each layer with Gourmet Cinnamon Streusel and pipe on fruit filling in a circular design.

Bake at 350-360°F for 30-35 minutes until desired color is achieved (rack oven).

Options: suggested fruit fillings include Apple, Blueberry, Cherry, Lemon, Peach, Raspberry, Strawberry.

"Shoo Fly" Rings & Loaves

Place all basic ingredients and enough molasses to get desired color in a mixing bowl; mix 3 minutes at medium speed.

Add 10-20 Shoo Fly Pies (damaged or extra) and mix to incorporate.

Deposit 1 lb. into loaf pans or 22 oz. into small ring cake pans.

Top with crumbled pie or Gourmet Cinnamon Streusel.

Bake at 350-360°F 45-50 minutes for loaves, 35-40 for rings (rack oven).

Options: Use other pies, such as apple, blueberry, peach, for additional flavors of "Pie Cakes."

Apple Cranberry Upside Down Cake

Place all ingredients in a mixing bowl, liquids first; mix 5 minutes on medium speed.

Coat 10" layer pans (bottom and sides) generously with a sticky bun smear.

Place sliced apples (BNJ Apple Pie Filling) on bottom of pans in circular direction; place whole cranberries around edges in desired pattern.

Deposit 20 oz. of batter pans on top of apples and cranberries.

Bake at 350-360°F 35-40 minutes until desired color is achieved (rack oven).

Peanut Butter Breads and Rings

Place all ingredients in a mixing bowl, liquids first.

Add 5 lbs. whole peanuts, 10 lbs. crunchy peanut butter and 12 oz. molasses; mix 5 minutes on medium speed.

Deposit desired amount of batter into loaf or ring pans.

Bake at 350-360°F for 35-40 minutes (rack oven).

We are always looking for new varieties. If you have any great formulas, please share them with us!

Call us at 800-666-4937