

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.
Garnishing suggestions on back.

BAKING (OVEN TEMPS AND 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.



Garnishing suggestions on back.



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.

(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.)