



## 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**