



Cookie & Dessert Bars made from Ultra Moist & NE Crumb Cake Base

Raspberry Princess Bars

(Recipes are formulated for a half sheet pan – please adjust if you're making a full or quarter sheet)

What you'll need: **Base**

1. 2 lbs., 8 oz. Ultra Moist Base (#6730150) or New England Crumb Cake Base (#6320150)
2. 8 oz. unsalted butter (cold)
3. 8 oz. chopped walnuts
4. 8 oz. shredded coconut
5. 2 lbs. raspberry filling (we recommend our Raspberry Turnover Filling, #7811420)

Topping

1. 1 lb., 3 oz. Gourmet Butter Streusel (#5157412)
2. 4 oz. shredded coconut
3. 4 oz. chopped walnuts
4. 2 oz. melted butter

What you'll do:

1. Put mix, walnuts and shredded coconut in bowl with paddle; mix on 1st speed until combined
2. Add cold butter and mix until crumbly (butter chunks about pea-sized - about 3-5 minutes on 1st speed)
3. Spray a half sheet with pan release and spread mixture in pan, pressing to the edges; place parchment paper over the mixture and place another half sheet pan on top and firmly press down
4. Soften raspberry filling in microwave (about 1 minute, stirring halfway through); spread filling evenly over mixture in pan
5. Create topping: combine all ingredients in mixer until crumbly
6. Sprinkle topping over raspberry filling
7. **Bake at 350°F** for 22-26 minutes, until golden brown



Cut into any size or shape and enjoy!



Our recipes are created by the experienced bakers from our Technical Services Team. If you have any questions, please call Tech Services at 800-666-4937 x 3309.



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Peanut Butter and Jelly Bars

(Recipes are formulated for a half sheet pan – please adjust if you're making a full or quarter sheet)

What you'll need:

1. 5 lbs. Ultra Moist Base (#6730150) or NewEngland Crumb Cake Base (#6320150) 12
2. oz. unsalted butter(softened)
3. 2 lbs., 12 oz. crunchy peanutbutter
4. 1 lb., 10 oz. of grape or other flavored jelly or jam

What you'll do:

1. Combine first three ingredients in bowl with paddle;mix until combined, but crumbly (1-3 minutes on 1st speed)
2. Spray a half sheet with pan release and spread about 2/3 of the mixture in pan, pressing to the edges; place parchment paper over the mixture and place another half sheet pan on top and firmly press down. Spread
3. jelly/jam over the mixture, topping completely
4. Sprinkle remaining 1/3 of the mixture over the top
7. **Bake at 350°F** for 22-28 minutes, until golden brown

Alternate flavor: Chocolate Peanut Butter

In place of jelly/jam, top first layer generously with chocolate chips (about 1 lb., 8 oz.); finish with the remaining 1/3 mixture and bake. Try peanut butter chips, too!

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Lemon Sunshine Bars

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What you'll need:

1. 3 lbs., 8 oz. Ultra Moist Base (#6730150) or NewEngland Crumb Cake Base (#6320150) 8
2. oz. unsalted butter (softened) 8
3. oz. shortening
4. 6 oz. lemon icing fruit
5. 2 lbs. lemon filling (we recommend our Lemon Pie Filling, #7809438)
6. 8 oz. shredded coconut, if desired

What you'll do:

1. Add lemon icing fruit to the dry mix and mix until incorporated (about 1 min. on 1st speed)
2. Add butter, shortening and coconut (if desired) and mix until crumbly (about 2-4 min. on 1st speed)
3. Spray a half sheet with pan release and spread about 2/3 of the mixture in pan, pressing to the edges; place parchment paper over the mixture and place another half sheet pan on top and firmly press down
Note: for best results, use mixture from the top of the bowl for the first layer, reserving drier mixture for the topping
4. Spread lemon pie filling over the mixture, topping completely
5. Sprinkle remaining 1/3 of the mixture over the top
6. **Bake at 350°F** for 22-28 minutes, until golden brown

Cut into any size or shape and enjoy!

Alternate flavors: try using cherry icing fruit and cherry pie filling or any other fruit in place of lemon for a variety of flavors to suit any taste.



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