

Predeposited Muffin Handling

HANDLING INSTRUCTIONS:

1. Remove desired number of frozen preportioned muffins from freezer.

PROMPTLY RETURN UNUSED BATTER TO THE FREEZER

2. Carefully slit plastic covering and slide out the tray. Keep plastic to recover any unused batter before returning batter to the freezer.

3. "Pop" frozen unbaked preportioned muffin batters and place in your baking pans. *Optional: spray pans with pan release before putting muffins in.*

4. Garnish before baking where appropriate and allow to thaw in pans 30-60 minutes before baking for best results.

BAKING INSTRUCTIONS:

Rack Oven: Bake at 350°–375°F with vent closed:

- 4.5 oz.: 25-30 minutes or until done
- 6.25 oz.: 35-40 minutes or until done

Convection Oven: Bake at 325°–350°F
(if using a fan, turn ON for first 10 minutes then turn OFF for the remaining bake time)

- 4.5 oz.: 25-30 minutes or until done
- 6.25 oz.: 35-40 minutes or until done

MUFFINS ARE DONE WHEN TOP SPRINGS BACK FROM A LIGHT TOUCH.

Cool completely before finishing or packaging.

See other side for Garnishing Suggestions.





Predeposited Muffin Batter Garnishing Ideas

- **Apple Cinnamon:** Top with Gourmet Cinnamon Streusel before baking.
- **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: Sprinkle top with butterscotch chips 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.
- **French Toast:** Top with Gourmet Cinnamon Streusel before baking; top with powdered donut sugar 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.
- **Low Fat Blueberry:** Top with sanding sugar before baking.
- **Peach:** Top with Gourmet Butter Streusel or just sanding sugar before baking; string with White Dip once baked and cool.
- **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.
- **Pumpkin:** Top with Gourmet Cinnamon Streusel before baking. Raisin Bran: Top with bran flakes before baking.
- **Raspberry Burst:** Top with Gourmet Butter Streusel, chocolate chips or just sanding sugar before baking; string with Chocolate Dip once baked and cool.
- **Red Velvet Chocolate Chunk:** Top with chocolate chunks before baking; string with Chocolate Dip or powdered donut sugar once baked and cool.
- **Triple Berry Blast:** Top with Sanding Sugar, Gourmet Butter Streusel or Gourmet Cinnamon Streusel before baking.