

## Predeposited Loaf Cake Batters



### HANDLING INSTRUCTIONS:

1. Remove desired number of frozen predeposited loaf cakes 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. Place frozen unbaked preportioned loaves in their tins on a sheet pan in a 2x5 configuration.
4. Garnish before baking where appropriate and allow to thaw on pans 60 minutes before baking for best results.



### BAKING INSTRUCTIONS:

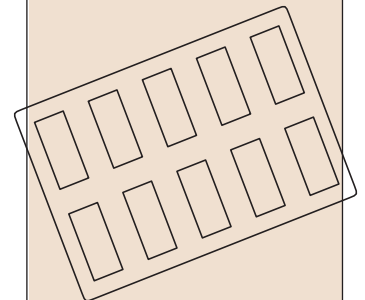
**Rack Oven:** Bake at 340°-360° F with vent closed for 45 to 50 minutes or until done.

**Convection Oven:** Bake at 325° F with FAN OFF for 10 minutes; turn FAN ON and bake an additional 45 to 50 minutes or until done.

Loaves are done when top springs back to light touch or a toothpick inserted in the center comes out clean.

Cool completely before finishing or packaging.

See back for garnishing suggestions.



## Suggested Garnishing and Finishing for 18 oz. Loaves

### Before Baking

#### Apple Caramel

Top with Gourmet Butter Streusel or Cinnamon Streusel

#### Banana Nut

Top with chopped walnuts

Top with chocolate chips and/or sanding sugar

Top with chocolate streusel\*

#### Blueberry

Top with chopped walnuts and/or sanding sugar

Top with Gourmet Cinnamon or Butter Streusel

#### Cinnamon Chip

Top with Gourmet Cinnamon Streusel

Top with cinnamon sugar OR

#### Cranberry Orange Nut

Top with chopped walnuts

Top with orange streusel\*

Top with sanding sugar

#### French Vanilla

Bake plain

Top with chocolate streusel\*

#### Lemon

Bake plain

Top with lemon streusel\* or Gourmet Butter Streusel

#### Peach Melba

Top with Gourmet Butter Streusel

Top with raspberry streusel\*

#### Pound Cake

Pipe fruit filling along

top Bake plain

#### Pumpkin

Top with Gourmet Butter Streusel or Cinnamon Streusel

#### Red Velvet Chocolate Chunk

Top with chocolate chips or chunks

#### Triple Berry Blast

Top with chopped walnuts and/or sanding sugar

Top with Gourmet Butter or Cinnamon Streusel

Top with raspberry streusel\*

#### Zucchini Nut

Top with chopped walnuts

Top with Gourmet Cinnamon Streusel

### After Baking (when cool)

String with RTU Vanilla Dip or leave plain

String with RTU White Vanilla Dip or leave plain

String with RTU Chocolate and/or Vanilla Dip

String with RTU Chocolate and/or Vanilla Dip

String with RTU Vanilla Dip or leave plain

String with RTU Vanilla Dip

String with RTU White Vanilla Dip or leave plain

Dust with donut sugar

String with RTU Vanilla Dip or orange dip\*\*

String with RTU Vanilla Dip

String with orange dip\*\*

String with RTU Vanilla or Chocolate Dip

Dust with donut sugar

String with RTU Vanilla or lemon flav. dip\*\*

Dust with donut sugar

String with RTU Vanilla Dip or leave plain

String with RTU Vanilla Dip

String with RTU Vanilla Dip or leave plain

String with RTU Chocolate Dip

String with RTU Vanilla Dip or leave plain

String with RTU Vanilla Dip or Chocolate Dip

String with RTU Vanilla Dip or leave plain

String with RTU Vanilla Dip

String with RTU Vanilla Dip

String with RTU Vanilla Dip

String with RTU Vanilla Dip



\*Made with Gourmet Streusel Base (call for recipes); \*\*Made with RTU White Vanilla Dip (call for recipes)

### Merchandising Ideas – See our separate Merchandising Ideas sheet!

Nothing sells product more than what the eye sees! From simple merchandising to creative displays, we can help with suggestions. (And, our marketing team can help with custom signage.) We suggest you use the following packaging to make the most impact at store level.

#### Clamshells

Single 18 oz. Baked Loaves,

Inline Plastics #SL35

#### Bags

Recommended for Baked Loaves:

Cellophane: single loaves in 5" x 3¼" x 13½" bags

Poly: single loaves in 6" x 3" x 15" bags