## Bake nJoy

## **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

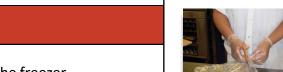
4.25 oz. muffin: for 30-35 minutes or until done 2.5 oz. muffin: for 20-25 minutes or until done

#### 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.

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### 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 beforebaking; 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 Choc- olate Dip once baked and cool.

**Lemon Poppy:** Top with extra poppy seeds before baking; drizzle with White Diponce 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.)