



# *The Wonderful World of Batters*

Scoop and Bake Frozen Batter Product  
Handling and Idea Guide





# Welcome to the world of Scoop and Bake Frozen Batters!

## Benefits of Frozen Scoop Batter

- Offer FRESH BAKED GOODS any time!
- Easy and convenient! Simply pull a frozen batter pail from the freezer. Then thaw, scoop and bake!
- Bake on demand – pull only the number of pails you need!
- Versatile – create bundt and loaf cakes, maryanns, muffins, 8x8s and more with scoop batter.
- Add our batter to your favorite Pancake & Waffle mix to make delicious unique pancakes & waffles. Fold in 30% batter to your mix weight to fully flavor your pancake or waffle and enjoy.
- Offer a wider selection by pulling different flavors to bake as needed.
- Consistency – our strict quality standards mean you get the same quality results, time after time.
- Reduce stales and waste – you control how much batter to pull and bake off.
- Labor saving: no mixing, measuring or adding other ingredients; nothing to clean up!



## Key Product Takeaways

### 1) **UNIQUE FORMULATIONS**

Each product has its own identity formulated to provide a great tasting fresh baked muffin.

Labor savings with no mixing, measuring or adding of other ingredients.

### 2) **MULTIPLE USES**

This is a versatile batter that can make mini to Texas size muffins, loaf breads, bundt & layer cakes and also be added to your favorite pancake & waffle mix to make exciting new flavors.

### 3) **BAKED SHELF LIFE**

Product is formulated to retain its fresh characteristics over shelf life. If merchandised in a closed unrefrigerated display these products can hold for 2-3 days.

### 4) **APPEARANCE & QUALITY**

There is an abundance of high quality ingredients in these products. High-quality fruit is used and folded in from top to bottom of pail. Appearance is everything and our products perform so well that the amateur baker can look good. A perfect peak is achieved by simply following temperature guidelines on the pail.

## What You Will Need



Batter



Different sized scoops  
or a scale



A variety of shapes and sizes of  
baking pans



## Muffins and Single Serve Items

From mini to jumbo, choose any size muffin tin and change the size of your scoop for a range of muffin sizes. Use specialty pans, such as mini bundt or maryann pans, for a selection of dessert and specialty breakfast items. Some suggestions follow. See our garnishing guide on the back page for topping suggestions.

### • Muffins



1. Line muffin pans with paper cups or spray with pan release.  
2. Deposit one scoop into each muffin cavity.



**TIP:** *scrape scoop on the inside edge of the pail to ensure even scooping.*



3. Top each muffin with coarse sugar, streusel, nuts or other toppings as desired before baking.

**BAKE at 350° to 375°F for 25-30 minutes for 3.5 oz. - 4.5 oz. muffins; 35-40 minutes for 6.25 oz. muffins.**

### Fancy Finishing Idea



1. Cut the top off each muffin as shown (and



2. Deposit filling. reserve).



3. Replace muffin top (finish with a dusting of powdered sugar if desired).

Varieties we like Lemon Poppy batter with Lemon Filling (shown). Sunrise batter with cream cheese frosting or cream cheese filling.

## Mini Bundts and Maryanns



1. Spray mini bundt or maryann pans with pan release.



2. Deposit one scoop into each cavity – we used 1 #12 scoop (4 oz. of batter).



**TIP:** *Smooth batter with a spatula to ensure even baking.*

**BAKE at 350° to 375°F for approximately 25-30 minutes or until done (25 minutes recommended for Maryann pans; 30 minutes for mini bundt pans.)**

## Fancy Finishing Idea



1. Cut the top off each cake as shown and flip over.



2. Dust with powdered donut sugar.



3. Fill each cake with frosting using a plain or star tip.



4. Drizzle top of each cake with RTU Chocolate Dip.



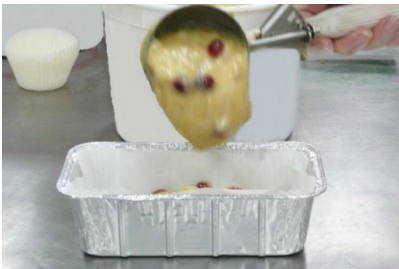
Any batter can be used to make delicious old- fashioned loaf favorites like Cranberry Orange Nut, Banana Nut, Cinnamon Chip or Corn.



## Loaf Cakes

Make any size loaf cake from one pail! From minis to Pullman loaves, simply change the amount of batter and the pan size for a showcase of loaves and tea breads. See our garnishing guide on the back page for topping suggestions.

### Traditional (18 oz.) loaves



1. Line loaf pans with paper liners or spray with pan release.
2. Deposit batter into pans using the correct scoop size and number (see scooping guide on back page) – we used 3 #6 scoops (18 oz. of batter).
3. Top each loaf cake with coarse sugar, streusel, nuts or other toppings as desired before baking.

### Mini loaves



1. Line loaf pans with paper liners or spray with pan release.
  2. Deposit batter into pans using the correct scoop size and number.
  3. Top each loaf cake with coarse sugar, streusel, nuts or other toppings as desired before baking.
- TIP:** Smooth batter with a spatula to ensure even baking. When making mini loaves – we used 1 #10 scoop of batter and 1/2 oz. of streusel for each mini loaf.



## Layer Cakes / Rounds and 8x8s

Coffee cakes and desserts are a snap with frozen batters! Change up the toppings, fruit fillings and batters for a large variety of items customer will love! So easy to do and they look so great! For simple cakes, just deposit batter, top with your choice of sanding sugar, nuts or streusel and bake.

## Fruit and Cream Cheese Coffee Cake



1. Spray with pan release and deposit batter into pans using the correct scoop size and number (see scooping guide on back page) – we used 4 #10 scoops (16 oz. of batter)



2. Using a pastry bag, deposit cream cheese filling diagonally across the batter



3. Again, using a pastry bag, deposit fruit filling, alternating with cream cheese filling



4. Top with Butter Streusel



**BAKE at 340° to 360°F for 30 minutes with filling; 25 minutes without filling.**

## Sour Cream and Fruit Coffee Cake



1. Spray with pan release and deposit batter into pans using the correct scoop size and number (see scooping guide on back page) – we used 4 #10 scoops (16 oz. batter)



3. Top with Butter or Cinnamon Streusel

**BAKE at 340° to 360°F for 30 minutes with filling; 25 minutes without filling**

***Fresh Idea:** create this fancy torte in a snap using a flan pan (5 #10 scoops/16 oz.), depositing 3 #8 scoops (12 oz.) of fruit filling in the middle and frosting edge as shown!*





## Layer Cake



1. Spray with pan release and deposit batter (4 #10 scoops)



2. Spread batter to ensure even baking



3. Once cool, slice off round-ed top to make an even layer



4. Frost first layer



5. Drop one #6 scoop of fruit filling on first layer on top of frosting



6. Place second layer on top



7. Recommended to wrap with a clear cake band



8. Frost top layer, piping around edge



9. Deposit another #6 scoop of filling on top



10. Drizzle with RTU Choco- late Dip

**BAKE at 350° to 375°F for 25 minutes or until done\*;  
top will spring back when pressed lightly with finger when done.**

**\*25 minutes for 8" round; 20 minutes for a 6" round; 30 minutes for a 10" round**

Basic flavor combinations we like:

Sour Cream batter or French Vanilla batter with Blueberry, Raspberry, Strawberry, or Lemon Filling and Butter Streusel  
Blueberry batter with Blueberry Filling and Cinnamon Streusel

Apple Cinnamon Burst batter topped with Apple Filling and Cinnamon Streusel

Cappuccino batter topped with chocolate chips and drizzled with RTU Chocolate Dip



## Scooping Guide:

The number of muffins, loaves or cakes that can be produced from one pail of batter depends on the scoop size and consistency in scooping. The grid above includes the approximate yields per 8 lb./9 lb. pail of batter (our technicians used the "side scrape" method for leveling off each scoop.)

| Product Size          | Yield Per Pail | Scoop Size | Pan Size *             | Liner Size |
|-----------------------|----------------|------------|------------------------|------------|
| 6 oz. Jumbo           | 20             | #6         | 43695<br>44705         | 5.5"       |
| 4.5 oz.               | 26             | #8         | 43555                  | 4.5"       |
| 4 oz.                 | 30             | #10        | 43555                  | 4.5"       |
| 3 oz.                 | 40             | #12        | 45125                  | 4.5"       |
| 2.25 oz.              | 54             | #16        | 45125                  | 3.5"       |
| 1 oz. Mini            | 120            | #30        | 45245                  | 1.5"       |
| 18 oz. Loaf           | 7              | #8         | 40425<br>1 lb Loaf Pan | (4 Scoops) |
| 22 oz. Ring Cake      | 5              | #8         | 8" Bundt Pan           | (5 Scoops) |
| Full Sheet            | 1              |            | Sheet Pan<br>18" x 26" |            |
| *New Chicago Metallic |                |            |                        |            |

## Garnishing Suggestions

| Muffin Batter Flavor  | Before Baking   | After Baking and Cooling                   |
|-----------------------|---|--|
| Sunsational/Carrot    | Chopped walnuts and/or sanding sugar<br>Cinnamon Streusel<br>Complimentary fillings: apple, pineapple | White Vanilla Dip Cream<br>cheese frosting |
| Banana Nut            | Chopped walnuts and/or sanding sugar  | White Vanilla Dip                          |
| Blueberry             | Sanding sugar<br>Butter or Cinnamon Streusel<br>Complimentary filling: blueberry                      | White Vanilla Dip                          |
| Cinnamon Coffee Cake  | Cinnamon Streusel<br>Complimentary fillings: apple, blueberry, cherry                                 | White Vanilla Dip                          |
| Chocolate Chip        | Chocolate chips and/or sanding sugar  | White Vanilla Dip                          |
| Corn                  | Corn meal   |  |
| Cranberry Orange Nut  | Chopped walnuts and/or sanding sugar  | White Vanilla Dip                          |
| Double Chocolate Chip | Chocolate chips and/or sanding sugar  | Chocolate or White Vanilla Dip             |
| Lemon Poppy           | Sanding sugar and/or poppy seeds<br>Complimentary filling: lemon                                      | White Vanilla Dip                          |



## Muffin Trouble Shooting Guide

| Problem   | Cause  | Solution   |
|---|--|--|
| Muffins Peak Excessively In Center  | a. oven too hot  | a. check for drafts and/or temperature in the oven   |
| Muffins Sag In Center<br>Poor Symmetry  | a. oven too cold<br>b. underbaking   | a. increase oven temperature<br>b. increase baking time  |
| Undersized Muffins  | a. oven too hot<br>b. oven too cold<br>c. too little batter in tins<br>d. batter thawed and refrozen before baking       | a. reduce oven temperature<br>b. increase oven temperature<br>c. exercise care in scooping<br>d. batter should be properly handled         |
| Dark Crust Color  | a. oven too hot<br>b. overbaking   | a. reduce oven temperature<br>b. reduce baking time  |
| Light Crust Color   | a. oven too cold<br>b. underbaking   | a. increase oven temperature<br>b. increase baking time  |
| Uneven Baking/Muffins Leaning to One Side   | a. oven heat not uniform<br>b. fan too strong  | a. check drafts<br>b. rotate pans halfway through bake   |
| Thick, Hard Crust   | a. oven too hot<br>b. muffin overbaked   | a. reduce oven temperature<br>b. reduce bake time  |
| Soggy Muffins   | a. steam trapped during cooling  | a. remove from pans sooner   |
| Crust Cracks  | a. oven too hot<br>b. muffin overbaked<br>c. batter thawed and refrozen before baking                                    | a. reduce oven temperature<br>b. reduce bake time<br>c. check for proper handling/check freezer temperature                                |
| Heavy Muffins   | a. underbaking<br>b. batter old or sitting too long<br>c. batter thawed and refrozen before baking                       | a. increase bake time<br>b. use batter within allotted time<br>c. check for proper handling/check freezer temperature                      |
| Tough Texture   | a. oven too hot  | a. reduce oven temperature   |
| Too Much Spread   | a. oven too cold<br>b. oven too crowded  | a. increase oven temperature<br>b. leave room between pans   |
| Muffin Edges Fall Back Toward Center  | a. too much grease on pan  | a. grease evenly, remove excess  |
| Muffins Stick to Tins   | a. improper greasing<br>b. tins not cleaned<br>c. tins not completely dry<br>d. improper type of grease                  | a. grease evenly, remove excess<br>b. clean thoroughly<br>c. dry completely<br>d. use "cake release"                                       |
| Muffins Stick to Papers   | a. batter sat in papers too long<br>b. muffins have been thawed and refrozen before baking                               | a. decrease time muffin batter is allowed to sit before baking<br>b. batter should be properly handled                                     |
| <b>Additional Tips</b>  |  |  |
| Check to make sure ovens are at the right temperature using an oven thermometer. Do this at least once a month. | Always use clean dry tins, proper type of spray grease, or muffin liners. Use timer and follow directions in the manual. | Always handle frozen batter and pre-deposited muffins properly. Keep frozen until ready to use. Do not refreeze batter once it has thawed. |





Bake'n Joy Foods  
351 Willow St.  
North Andover, MA  
01845  
800.666.4937

[www.bakenjoy.com](http://www.bakenjoy.com)