



## ULTRA MOIST® SOUR CREAM SCOOP AND BAKE BATTER INCLUSION GUIDELINES

**General Guideline: Use 1 pound of inclusions per one 8 lb. pail of BNJUM Sour Cream Batter. To hold inclusions in suspension, gently flour berries to prevent thinning batter. Gently fold ingredients into the batter.**

- Blueberry Muffins: 1 lb. blueberries into one 8 lb. pail of BNJUM Sour Cream Batter.
- Cranberry Orange Nut: 12 oz. cranberries, 4 oz. walnuts, 2 tbsp. of orange icing fruit or orange flavoring into one 8 lb. pail of BNJUM Sour Cream Batter.
- Pumpkin: 15 oz. can of pumpkin pie filling and 1 tbsp. of dry pumpkin spice into one 8 lb. pail of BNJUM Sour Cream Batter. Season to taste.
- Lemon Poppy: 1 cup of poppy seeds and 2 tbsp. lemon icing fruit or lemon flavor to one 8 lb. pail of BNJUM Sour Cream Batter. Adjust to taste.
- Triple Berry: 8 oz. cranberries, 4 oz. blueberries and 4 oz. raspberries to one 8 lb. pail of BNJUM Sour Cream Batter.
- Chocolate Chip: 1 lb. of chocolate morsels into one 8 lb. pail of BNJUM Sour Cream Batter.
- Raisin: 1 lb. of raisins into one 8 lb. pail of BNJUM Sour Cream Batter. Top with oats for an oat raisin muffin.
- Other Suggestions: pear/pecan, mango/macadamia, peach/almond, chia seeds, mixed nuts, raspberry/white chocolate and pineapple

**NOTE: Folding and mixing is easier when done in a large mixing bowl instead of the pail.**