



Strawberry Muffin Bites

Ingredients:

- Double Chocolate batter
- Granulated sugar
- Strawberry filling
- All purpose flour

Instructions:

- Remove desired flavor of Double Chocolate Batter and thaw according to instructions on pail.
- Pre-heat fryer to 350°F to 365°F
- Combine in a 4-quart mixing bowl 3 cups BNJ batter and fold in ½ cup all purpose flour. Mix thoroughly.
- Leave in refrigerator and scoop to order or ahead of service.
- Scoop level # 60 into fryer (10 per basket). When donut floats to top place basket over top to keep submerged.
- Fry approximately 3 minutes or Internal temperatures reaches 208°F.
- Remove from fryer, let drain, cool and toss in sugar.
- Fill donuts with strawberry filling using a piping bag fitted with a filling tip; insert into side of donut and pipe until slightly full.

Variations:

- For seasonal choose any BNJ Scoop and bake batter.
- Apple, Blueberry, Carrot, Cranberry, Pumpkin, Cinnamon Coffee Cake.