

# 3 oz. Cupcake Handling and Baking

## Gather Product and Supplies:

1. Bake'n Joy PanFree™ 3 oz. Cupcake Batter
2. Sheet pan and pan liners
3. Finishing supplies (frosting, decorettes, jimmies, etc.)

**Panfree**

## Initial Preparation:

1. Remove the desired number of cupcakes from the freezer.  
**RETURN UNUSED CUPCAKES TO THE FREEZER IMMEDIATELY**
2. Remove plastic wrap from carrier tray (save to recover tray if putting cupcakes back in freezer).
3. Place frozen cupcakes on a sheet pan in a 3x6 configuration (as shown).
4. Allow to sit at room temperature for approximately 15 minutes to thaw.



## Baking:

**Rack oven:** Bake at 340–360°F for 25 minutes or until done.

**Convection oven:** Bake at 325–350°F for 25–35 minutes or until done.

**Bake times are approximate as all ovens are different.**

## Easy Decorating Techniques



Fill a pastry bag with frosting



Using a star or plain tip, cover cupcake in a swirl pattern as shown



**HINT:** Create a rainbow of enticing colors by adding food coloring to the frosting



Sprinkle top with decorettes or drizzle with RTU dip



# Easy Decorating Techniques



Spread a generous amount of frosting on the cupcake



Using a spatula, spread frosting evenly around the cupcake



Using a spatula, smooth the top



Roll in decoettes for added appeal



Using a small star tip, pipe small segments outward as shown, starting at edge and working to the middle. For monster cupcakes, use gumdrops and frosting for eyes; for flowers or waves, leave plain or decorate with plastic cake toppers.

