



## 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.



## 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 before baking; 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 Chocolate Dip once baked and cool.

**Lemon Poppy:** Top with extra poppy seeds before baking; drizzle with White Dip once 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.

**100% Whole Grain muffins** can be topped with raw sugar, natural streusel or chopped nuts, depending on variety.

(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.)