



# Frozen Scoop and Bake Batter Handling

## PREPARATION



Gather items:  
Frozen Batter, scoop, muffin pan, muffin liners

Preheat oven



Line muffin pans with paper cups or spray with pan release.

Deposit one scoop into each muffin cavity.



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



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

## BAKING



Place full muffin pans on a rack and put into preheated oven.

Bake at 350°F to 375°F for 25-30 minutes for 4.5 oz muffins;  
35-40 minutes for 6.25 oz muffins.  
(muffins are done when center springs back to light touch)

*NOTE: bake times may vary depending on oven.*

## MERCHANDISING

Allow muffins to cool completely before packaging or merchandising.

*Properly baked muffins should be golden brown with a full crown.*



Garnishing suggestions on back.



## Scoop and Bake 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 streusels or chopped nuts, depending on variety.