

## KITCHEN CUPBOARD CLEAN LABEL SCOOP AND BAKE PLAIN WG VEGAN BATTER INCLUSION GUIDELINES

- **General Guideline:** Use 1 pound of inclusions per 1/ 8 lb. pail of BNJKC Plain WG Vegan batter. Gently flour berries to prevent thinning batter. This also assists in keeping the fruit in suspension. Gently fold ingredients into the batter
- **Blueberry Muffins:** 1 pound of blueberries into 1 /8 Lb. pail of BNJKC Plain WG Vegan Batter.
- **Cranberry Orange Nut:** 12 oz. Cranberry 4 oz. Walnuts, 2 Tbl. of orange icing fruit or orange flavoring into 1/ 8 Lb. pail of BNJKC Plain WG Vegan Batter.
- **Pumpkin:** 15 oz. can of pumpkin pie filling and 1 Tbl of dry Pumpkin Spice into 1/8Lb. pail of BNJKC Plain WG Vegan Batter. Season to taste.
- **Lemon Poppy:** 1 cup of poppy seeds and 2 Tbl lemon icing fruit or lemon flavor to 1/8Lb. pail of BNJKC Plain WG Vegan Batter. Adjust to taste.
- **Triple Berry:** 8 oz. cranberries, 4 oz. blueberries and 4 oz. raspberries to 1/8 Lb. pail of BNJKC Plain WG Vegan Batter.
- **Chocolate Chip:** 1 lb. of vegan chocolate morsels into 1/8 Lb. pail of BNJKC Plain WG Vegan Batter.
- **Raisin:** 1 Lb. of raisins into 1, 8 Lb. pail of BNJKC Plain WG Vegan Batter. Top with oats for an oat raisin muffin.
- **Other Suggestions:** Pear, Mango, Peach, Chia Seed, Mixed Nut

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