



ULTRA MOIST® SOUR CREAM SCOOP AND BAKE BATTER INCLUSION GUIDELINES

General Guideline: Use 1 pound of inclusions per one 8 lb. pail of BNJUM Sour Cream Batter. To hold inclusions in suspension, gently flour berries to prevent thinning batter. Gently fold ingredients into the batter.

- **Blueberry Muffins:** 1 lb. blueberries into one 8 lb. pail of BNJUM Sour Cream Batter.
- **Cranberry Orange Nut:** 12 oz. cranberries, 4 oz. walnuts, 2 tbsp. of orange icing fruit or orange flavoring into one 8 lb. pail of BNJUM Sour Cream Batter.
- **Pumpkin:** 15 oz. can of pumpkin pie filling and 1 tbsp. of dry pumpkin spice into one 8 lb. pail of BNJUM Sour Cream Batter. Season to taste.
- **Lemon Poppy:** 1 cup of poppy seeds and 2 tbsp. lemon icing fruit or lemon flavor to one 8 lb. pail of BNJUM Sour Cream Batter. Adjust to taste.
- **Triple Berry:** 8 oz. cranberries, 4 oz. blueberries and 4 oz. raspberries to one 8 lb. pail of BNJUM Sour Cream Batter.
- **Chocolate Chip:** 1 lb. of chocolate morsels into one 8 lb. pail of BNJUM Sour Cream Batter.
- **Raisin:** 1 lb. of raisins into one 8 lb. pail of BNJUM Sour Cream Batter. Top with oats for an oat raisin muffin.
- **Other Suggestions:** pear/pecan, mango/macadamia, peach/almond, chia seeds, mixed nuts, raspberry/white chocolate and pineapple

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