



MUFFIN, CAKE & LOAF VARIETIES MADE FROM MIXES & BASES

Fresh Ideas! New Varieties! Old Favorites!

Brought to you by the baking experts



Muffin Trouble Shooting Guide

Problem	Cause	Solution
Muffins Peak Excessively In Center	a. batter too stiff b. oven too hot	a. adjust water to mix ratio b. check draft and/or temperature
Muffins Sag In Center Poor Symmetry	a. oven too cold b. underbaking	a. increase oven temperature b. increase baking time
Undersized Muffins	a. oven too hot b. oven too cold c. improper mixing d. too little batter in tins	a. reduce oven temperature b. increase oven temperature c. refer to mixing instructions on bag d. exercise care in scooping
Dark Crust Color	a. oven too hot b. over baking	a. reduce oven temperature b. reduce baking time
Light Crust Color	a. oven too cold	a. increase oven temperature
Uneven Baking	a. oven heat not uniform	a. check draft b. rotate pans
Thick, Hard Crust	a. oven too hot b. muffin overbaked	a. reduce oven temperature b. reduce baking time
Soggy Muffins	a. steam trapped during cooling	a. remove from pans sooner
Crust Cracks	a. oven too hot b. batter too stiff	a. reduce oven temperature b. adjust water to mix ratio
Heavy Muffins	a. liquid content too high b. underbaking	a. refer to mixing instructions on bag b. increase baking time
Tough Texture	a. oven too hot	a. reduce oven temperature
Too Much Spread	a. batter too loose b. oven too cold	a. adjust water to mix ratio b. increase oven temperature
Muffin Edges Fall Back Toward Center	a. too much grease on tins	a. grease evenly, remove excess
Muffins Stick to Tins	a. improper greasing b. tins not completely cleaned c. tins not completely dry d. improper type of grease	a. grease evenly b. clean thoroughly c. dry completely d. use "cake release" formulas (oil and some spray greases will not work)



ULTRA MOIST BASE

Basic Formula

5 lbs.	Ultra Moist Base
1 lb. 12 oz.	liquid whole eggs
1 lb. 8 oz.	oil
1 lb. 2 oz.	water

Handling Instructions:

1. Combine 5 lbs. base and liquid whole eggs.
2. Mix 1 minute on low speed, then 3 minutes on medium speed.
3. Add oil and water and mix 1 minute on low speed.
4. Scrape down and mix 1 more minute on low speed.
Unless otherwise indicated, add-ins should be incorporated by hand after the mixing process has been completed.
5. Deposit in prepared tins.

Baking Instructions (see attached grid for baking different shapes):

Standard oven	Bake at 375-400°F for approximately 25-30 minutes or until done.
Convection oven	Bake at 325-350°F for 10 minutes with fan off. Turn fan on and bake for an additional 15 minutes or until done.

Done if top springs back when lightly depressed with fingertip.

Varieties

The following varieties of Ultra Moist muffins, cream cakes, loaves, rings and more can be created by folding in different "add-ins". **Unless otherwise noted, "add-ins" should be incorporated by hand after mixing process has been completed.**

Bran

increase water to 1 lb., 8 oz.
1 lb. bran (add in step 1)
2-3 oz. molasses (add in step 1)
1 lb. raisins, soaked and drained, optional
(add after step 4)

Corn

1 lb. corn meal (add in step 1)

Black Forest

Increase oil to 1 lb. 11 oz.
12 oz. Bake'n Joy Fudge Base (add in step 1)
Add 1 lb. chopped cherries
(fold in by hand once mixing is complete)

Blueberry or Cranberry

1 lb., 4 oz. blueberries (add after step 4), or
1 lb., 4 oz. cranberries (add after step 4)

Banana Nut or Banana Chocolate Chip

reduce water to 1 lb.
1 lb. banana puree (add in step 3)
8 oz. walnuts (add after step 4), *OR*
8 oz. chocolate chips (add after step 4)
Top with walnuts and/or chocolate chips, optional

Cappuccino

1½ oz. instant coffee (dissolve in water),
½ oz. cinnamon, 1 oz. orange icing fruit
Combine above ingredients then add in step 1.



Carrot Cake

1 oz. cinnamon, ¼ oz. nutmeg, ¼ oz. cloves
Combine above ingredients and add in step 1.
Fold in by hand once mixing is complete:
1 lb. shredded carrots, 8 oz. walnuts, 4 oz.
crushed pineapple, 8 oz. raisins (soaked)

Cherry Nut

1 lb. maraschino cherries, chopped (add in
step 3)
8 oz. walnuts (add in step 3)
Top with maraschino cherry halves, optional

Chocolate and Double Chocolate

increase oil to 1 lb., 11 oz.
12 oz. Bake'n Joy Fudge Base (add in step 1)
Add 1 lb. chocolate chips after step 4 for Double
Chocolate

Chocolate Chip

1 lb. chocolate chips (add after step 4)
Top with chocolate chips, optional

CranApple

1 lb. diced apples, drained (add after step 4)
8 oz. cranberries, frozen (add after step 4)
Top with cranberries before baking, optional

Cranberry Orange Nut

3 oz. orange icing fruit (add in step 1)
1lb., 4 oz. cranberries, frozen (add after step 4)
8 oz. chopped walnuts (add after step 4)
Top with cranberries and chopped nuts, optional

Date Nut

2 oz. molasses (add in step 1)
1lb., 8 oz. chopped dates (add after step 4)
8 oz. chopped walnuts (add after step 4)
Top with chopped nuts and dates, optional

Lemon Coconut or Lemon Poppy

2 oz. lemon icing fruit (add at step 1)
8 oz. sweet shredded coconut (add after step),
OR 2 1/2 oz. poppy seeds

Maple Walnut

1 oz. maple flavor (add in step 1)
8 oz. walnuts (add in step 3)
Top with walnuts, optional

Peach Melba

10 oz. diced peaches, 10 oz. chopped pecans
(fold in by hand once mixing is complete)

Pistachio

2 oz. almond flavor, 8 oz. chopped walnuts,
1 tsp. green liquid food coloring (add to water)

Pumpkin

1/4 oz. nutmeg (add in step 1)
1 oz. cinnamon (add in step 1)
1 lb. pumpkin (add in step 1)
1 lb. raisins, soaked and drained (add after step 4)

Rum Raisin

1 oz. rum flavor (add in step 1)
1 lb. raisins, soaked and drained (add in step 3)
Top with sugar, optional

Raspberry Mocha

1 ½ oz. instant coffee (dissolved in water)
1 lb. raspberries and 1 lb. chocolate chips
(fold in by hand once mixing is complete)

Strawberry Banana

8 oz. banana puree, 1 ½ oz. banana flavor
Combine above ingredients and add in step 1.
1 lb. diced strawberries (fold in by hand once mixing
is complete).

Summer Fling

2 oz. lemon emulsion, incorporate in step 1.
8 oz. wild blueberries, 8 oz. strawberries,
8 oz. diced peaches (fold in by hand once mixing is
complete)

Sweet Potato

1 oz. cinnamon, ½ oz. nutmeg
Combine above ingredients and add in step 1.
1 lb. sweet potatoes (fold in by hand once mixing is
complete)

Zucchini Walnut

1/4 oz. nutmeg (add in step 1)
1 oz. cinnamon (add in step 1)
1 lb. zucchini, shredded/chopped (add after step 4)
8 oz. chopped walnuts (add after step 4)
Top with chopped walnuts, optional



Approximate Baking Times

Item	Bake Temperature		Bake Time	
	Standard Oven	Convection	Standard Oven	Convection
3 ½-4 ½ oz. Muffins	375°F	325°F	25-30 min.	10 min. with fan off, 15-20 min. with fan on
6 oz. Muffins	375°F	325°F	35-40 min.	10 min. with fan off, 25-30 min. with fan on
Mini Muffins	375°F	325°F	15-20 min.	5 min. with fan off, 10-15 min. with fan on
10" Ring Cake	365°F	320°F	1 hour	10 min. with fan off, 50 min. with fan on
7" Ring Cake	365°F	320°F	35-40 min.	10 min. with fan off, 25-30 min. with fan on
9" or 10" Round (½ filled)	365°F	320°F	35 min.	10 min. with fan off, 25 min. with fan on
1 lb. Loaf	375°F	325°F	20-25 min.	10 min. with fan off, 10-15 min. with fan on
Full Sheet	375°F	325°F	25-30 min.	10 min. with fan off, 15-20 min. with fan on
¼ or ½ Sheet	375°F	325°F	20-25 min.	10 min. with fan off, 10-15 min. with fan on



CORN MIX

Basic Formula

5 lbs. Corn Mix*
2 lbs. (1 qt.) water

Handling Instructions:

1. Place mix and 1/2 water in mixing bowl and mix for 3 minutes in 2nd speed (3rd speed on a 4 speed mixer).
2. Add remaining water, scrape down bowl and mix for an additional 3 minutes in 2nd speed.
3. Fold in by hand any add-ins (see below).
Unless otherwise indicated, add-ins should be incorporated by hand in step 3 after the mixing process has been completed.
4. Deposit in prepared tins.

Baking Instructions (see attached grid for baking different shapes):

Standard oven Bake at 375°F for approximately 25-30 minutes or until done.

Convection oven Bake at 325°F for 10 minutes with fan off. Turn fan on and bake for an additional 15 minutes or until done.

Done if top springs back when lightly depressed with fingertip.

Varieties

The following varieties of corn muffins, breads or loaves can be created by folding in different "add-ins". **Unless otherwise noted, "add-ins" should be incorporated by hand after mixing process has been completed.**

Cranberry Corn

1 lb. cranberries, drained (add in step 3)
Top with cranberries before baking, optional

Cheddar Cheese Corn

1 lb. shredded cheddar cheese (add in step 3)

Mexican Corn

1 tsp. chili powder (add in step 1)
1 lb. shredded cheddar cheese (add in step 3)
4 oz. Jalapeno peppers, diced and drained (add in step 3)

Blueberry Corn

1 lb. blueberries (add in step 3)

Niblet Corn

15 oz. can Niblet Corn, drained (add in step 3)

Jalapeno Corn

4 oz. Jalapeno peppers, diced and drained (add in step 3)
4 oz. red peppers, diced and drained (add in step 3)

*Can also be made with Deluxe or Classic Corn Mix.



BASIC MIX

Basic Formula

5 lbs. Basic Mix*
2 lbs. (1 qt.) water

Handling Instructions:

1. Place mix and 1/2 water in mixing bowl and mix for 3 minutes in 2nd speed (3rd speed on a 4 speed mixer).
2. Add remaining water, scrape down bowl and mix for an additional 3 minutes in 2nd speed.
3. Fold in by hand any add-ins (see below).
Unless otherwise indicated, add-ins should be incorporated by hand in step 3 after the mixing process has been completed.
4. Deposit in prepared tins.

Baking Instructions (see attached grid for baking different shapes):

Standard oven Bake at 375°F for approximately 25-30 minutes or until done.

Convection oven Bake at 325°F for 10 minutes with fan off. Turn fan on and bake for an additional 15 minutes or until done.

Done if top springs back when lightly depressed with fingertip.

Varieties

The following varieties of muffins, rings, loaves, sheet cakes and more can be created by folding in different "add-ins". **Unless otherwise noted, "add-ins" should be incorporated by hand after mixing process has been completed.**

Blueberry

1 lb. 4 oz. blueberries (add in step 3)
Top with sugar before baking, optional

Sweet and Sour

1 lb. blueberries, frozen (add in step 3)
1 lb. cranberries, frozen (add in step 3)

Cherry Nut

1 lb. maraschino cherries, chopped (add in step 3)
8 oz. walnuts (add in step 3)
Top with maraschino cherry halves, optional

Cranberry

1 lb. cranberries, frozen (add in step 3)

CranApple

1 lb. diced apples, drained (add in step 3)
8 oz. cranberries, frozen (add in step 3)
Top with cranberries before baking, optional

Rum Raisin

1 oz. rum flavor (add in step 1)
1 lb. raisins, soaked and drained (add in step 3)
Top with sugar, optional

*Can also be made with Deluxe Basic or Fiesta Mix (with Fiesta increase water to 2 lb. 4 oz.).



Varieties from Basic Mix cont.

Unless otherwise noted, "add-ins" should be incorporated by hand after mixing process has been completed.

Rum Raisin

1 oz. rum flavor (add in step 1)
1 lb. raisins, soaked and drained (add in step 3)
Top with sugar, optional

Lemon Coconut

1 oz. lemon flavor (add at step 1)
8 oz. sweet shredded coconut (add in step 3)

Chocolate Chip

1 lb. chocolate chips (add in step 3)
Top with chocolate chips, optional

Maple Walnut

1 oz. maple flavor (add in step 1)
8 oz. walnuts (add in step 3)
Top with walnuts, optional

Pina Colada

1 oz. Pina Colada flavor (add in step 1)
1 lb. crushed pineapple with juice (add in step 2)
8 oz. sweet shredded coconut (add in step 3)
Top with maraschino cherry halves, optional

Banana Nut

reduce water to 1 lb. 4 oz. (use all in step 1)
1 lb. mashed bananas (add in step 2)
8 oz. walnuts (add in step 3)
Top with walnuts, optional

Banana Chocolate Chip

reduce water to 1 lb. 4 oz. (use all in step 1)
1 lb. mashed bananas (add in step 2)
8 oz. chocolate chips (add in step 3)
Top with chocolate chips, optional

Approximate Baking Times

Item	Bake Temperature		Bake Time	
	Standard Oven Oven	Convection	Standard Oven Oven	Convection
3 ½-4 ½ oz. Muffins	375°F	325°F	25-30 min.	10 min. with fan off, 15-20 min. with fan on
6 oz. Muffins	375°F	325°F	35-40 min.	10 min. with fan off, 25-30 min. with fan on
Mini Muffins	375°F	325°F	15-20 min.	5 min. with fan off, 10-15 min. with fan on
10" Ring Cake	365°F	320°F	1 hour	10 min. with fan off, 50 min. with fan on
7" Ring Cake	365°F	320°F	35-40 min.	10 min. with fan off, 25-30 min. with fan on
9" or 10" Round (½ filled)	365°F	320°F	35 min.	10 min. with fan off, 25 min. with fan on
1 lb. Loaf	375°F	325°F	20-25 min.	10 min. with fan off, 10-15 min. with fan on
Full Sheet	375°F	325°F	25-30 min.	10 min. with fan off, 15-20 min. with fan on
¼ or ½ Sheet	375°F	325°F	20-25 min.	10 min. with fan off, 10-15 min. with fan on



HONEY BRAN MIX

Basic Formula

5 lbs. Honey Bran Mix*
2 lbs. (1 qt.) water

Handling Instructions:

1. Place mix and ½ water in mixing bowl and mix for 3 minutes in 2nd speed (3rd speed on a 4 speed mixer).
2. Add remaining water, scrape down bowl and mix for an additional 3 minutes in 2nd speed.
3. Fold in by hand any add-ins (see below).
Unless otherwise indicated, add-ins should be incorporated by hand in step 3 after the mixing process has been completed.
4. Deposit in prepared tins.

Baking Instructions (see attached grid for baking different shapes):

Standard oven Bake at 375°F for approximately 25-30 minutes or until done.

Convection oven Bake at 325°F for 10 minutes with fan off. Turn fan on and bake for an additional 15 minutes or until done.

Done if top springs back when lightly depressed with fingertip.

Varieties

The following varieties of bran muffins, rings, loaves and more can be created by folding in different "add-ins". **Unless otherwise noted, "add-ins" should be incorporated by hand after mixing process has been completed.**

Apple Bran

1 lb. diced apples, drained (add in step 3)

Apricot Bran

1 lb. chopped apricot, soaked and drained (add in step 3)

Banana Bran

reduce water to 1 lb. 4oz. (use all in step 1)
1 lb. mashed bananas (add in step 2)

Raisin Bran

1 lb. raisins, soaked and drained (add in step 3)

Pumpkin Raisin Bran

reduce water to 1 lb. 4 oz. (use all in step 1)
1 lb. canned pumpkin or squash (add in step 2)
1 lb. raisins, soaked and drained (add in step 3)

*Can also be made with Oat Bran Mix.



NO SUGAR ADDED BASE

Basic Formula

5 lbs.	or	12 1/2 cups	No Sugar Added Base
1 lb., 12 oz.	or	3 1/2 cups	liquid whole eggs
1 lb., 8 oz.	or	3 1/4 cups	oil
1 lb., 2 oz.	or	2 1/4 cups	water

Handling Instructions:

1. Combine all ingredients in mixing bowl; mix 1 minute on low speed, then 5 minutes on medium speed.

Unless otherwise indicated, add-ins should be incorporated in Step 1.

2. Deposit in prepared tins.

Standard oven

Bake at 375°F for approximately 22-25 minutes or until done.

Convection oven

Bake at 325°F for 10 minutes with fan off. Turn fan on and bake for an additional 13-25 minutes or until done.

Done if top springs back when lightly depressed with fingertip.

Varieties

The following varieties can be used to make NO SUGAR ADDED muffins, loaves and rings.

Unless otherwise noted, "add-ins" should be incorporated in Step 1.

Almond Poppy

4 oz. poppy seeds, 2 oz. almond flavor
8 oz. sliced almonds (fold in by hand once mixing is complete)

Apple Cranberry

10 oz. diced apple, 10 oz. sliced cranberries
(fold in by hand once mixing is complete)

Banana Walnut

8 oz. banana puree, 1 1/2 oz. banana flavor,
8 oz. chopped walnuts

Black Forest

4 oz. carob powder, 12 oz. chopped cherries
(fold in by hand once mixing is complete)

Blueberry

1 lb. 4 oz. blueberries (fold in by hand once mixing is complete)

Raisin Bran

1 lb. bran, 1/4 oz. caramel color and
1 lb. raisins, soaked and drained (fold in by hand once mixing is complete)

Cappuccino

1 1/4 ozs. instant coffee, 1/2 oz. cinnamon,
1/4 oz. orange emulsion
Combine above ingredients then add in step 1.

Corn

1 lb. corn meal (add in step 1)



Varieties from No Sugar Added Base cont.

Unless otherwise noted, "add-ins" should be incorporated by hand after mixing process has been completed.

Carrot Cake

1 oz. cinnamon, ¼ oz. nutmeg, ¼ oz. cloves
Combine above ingredients and add in step 1.
Fold in by hand once mixing is complete:
1 lb. shredded carrots, 8 oz. walnuts, 4 oz. crushed unsweetened pineapple

Cranberry Orange

½ oz. orange emulsion (add in step 1)
1 lb. cranberries (add after step 1)

Lemon Poppy

4 oz. poppy seeds, 4 oz. lemon emulsion
Combine ingredients and add in step 1.

Peach Pecan

10 oz. diced peaches, 10 oz. chopped pecans
(fold in by hand once mixing is complete)

Peach Melba

10 oz. diced peaches, 10 oz. raspberries
(fold in by hand once mixing is complete)

Pistachio

2 oz. almond flavor, 8 oz. chopped walnuts,
1 tsp. green liquid food coloring (add to water)

Poppy Seed

4 oz. poppy seeds

Pumpkin

1 lb. pumpkin, 1 oz. cinnamon, ¼ oz. nutmeg
Combine above ingredients and mix to incorporate after step 1.

Raspberry Corn

12 oz. corn meal, 1 lb. raspberries
(fold in by hand once mixing is complete)

Raspberry Mocha

1 ½ oz. instant coffee (dissolved in water)
4 oz. carob powder, 1 lb. raspberries
(fold in by hand once mixing is complete)

Sour Cream

Remove all water, replace with 1 lb. sour cream

Strawberry Banana

8 oz. banana puree, 1 ½ oz. banana flavor
Combine above ingredients and add in step 1.
12 oz. diced strawberries (fold in by hand once mixing is complete).

Summer Fling

2 oz. lemon emulsion, incorporate in step 1.
8 oz. wild blueberries, 8 oz. strawberries,
8 oz. diced peaches (fold in by hand once mixing is complete)

Sweet Potato

1 oz. cinnamon, ½ oz. nutmeg
Combine above ingredients and add in step 1.
1 lb. sweet potatoes (fold in by hand once mixing is complete)

Zucchini

1 ½ oz. cinnamon, ¼ oz. nutmeg, 1 lb. shredded zucchini

LOW FAT BASIC MIX

Basic Formula

5 lbs. Low Fat Basic Mix
2 lbs. 4 ozs. water

Handling Instructions:

1. Place mix and ½ water in mixing bowl and mix for 3 minutes in 2nd speed (3rd speed on a 4 speed mixer).
2. Add remaining water, scrape down bowl and mix for an additional 3 minutes in 2nd speed.
3. Fold in by hand any add-ins (see below).
Unless otherwise noted, add-ins should be incorporated by hand in step 3 after the mixing process has been completed.
4. Using a #16 scoop, deposit muffins into paper-lined tins. (Greasing will affect fat content.)
5. Garnish with sanding sugar (optional).

Baking Instructions:

Standard oven

Bake at 375°F for approximately 22-25 minutes or until done.

Convection oven

Bake at 325°F for 10 minutes with fan off. Turn fan on and bake for an additional 13-25 minutes or until done.

Done if top springs back when lightly depressed with fingertip.

Note: The FDA reference size for one serving of muffin is 55g (2 oz.). Bake'n Joy Low Fat Basic is 97% fat free when baked at this size (98% fat free with added fruit). A #16 Scoop will yield 55g muffins.

Varieties

The following varieties of Low Fat muffins, rings, loaves and more can be created by folding in different "add-ins". **Unless otherwise noted, "add-ins" should be incorporated by hand after mixing process has been completed.**

Low Fat Blueberry

1 lb. 4 ozs. blueberries (add in step 3)

Low Fat Sweet and Sour

10 ozs. blueberries (add in step 3)

10 ozs. cranberries (add in step 3)

Low Fat Cherry

5 ozs. cherry icing fruit (add in step 1)

Top with marachino cherry halves, optional

Low Fat Cranberry Orange

2 ozs. orange icing fruit (add in step 1)

1 lb. cranberries (add in step 3)

Low Fat Zucchini

1 ½ ozs. cinnamon (add in step 1)

¼ ozs. nutmeg (add in step 1)

1 lb. chopped zucchini (add in step 3)

Low Fat Apple

½ oz. cinnamon (add in step 1)

1 lb. diced apples (add in step 3)