



Muffin Bites

Ingredients:

- BNJ Scoop and Bake Double Chocolate batter.
- Granulated sugar.
- BNJ Chocolate, Vanilla, or Strawberry donut dip icing.
- All purpose flour.

Instructions:

- Remove desired flavor of BNJ Scoop and Bake muffin batter and thaw according to instructions on pail.
- Pre-heat fryer to 350°F to 365°F
- Combine in a 4 quart mixing bowl 3 cups BNJ batter and fold in ½ cup all purpose flour. Mix thoroughly.
- Leave in refrigerator and scoop to order or ahead of service.
- Scoop level # 60 into fryer (10 per basket). When donut floats to top place basket over top to keep submerged.
- Fry approximately 3 minutes or Internal temperatures reaches 208°F.
- Remove from fryer, let drain, cool and toss in sugar.

Variations:

- For seasonal choose any BNJ Scoop and bake batter.
- Apple ,Blueberry, Carrot, Cranberry, Pumpkin, Cinnamon Coffee cake.