

Predeposited Muffins Handling and Baking



Preparation:

1. Remove the desired number of predeposited muffins from the freezer.
RETURN UNUSED MUFFINS TO THE FREEZER IMMEDIATELY
2. Carefully slit plastic covering and slide out tray. (Keep plastic to recover any unused batter before returning batter to the freezer.)
3. Place frozen unbaked predeposited muffin batters in muffin pans.
4. Garnish before baking if desired and allow to thaw in pans approximately 45 minutes to one hour before baking (for best results).



Baking:

Rack oven: Bake at 350° to 375°F for 25–30 minutes for **4.5 oz. muffins**; 35–40 minutes or until done for **6.25 oz. muffins**.



**Bake times are approximate as all ovens are different.
Muffins are done when top springs back to light touch.**



Bake'n Joy Job Aid

3/01/13

Garnishing Ideas

Apple Cinnamon: Top with Gourmet Cinnamon Streusel before baking.

Banana Nut: Top with chopped walnuts before baking.

Blueberry: Top with sanding sugar, Butter Streusel or Cinnamon Streusel before baking.
(Same for Low Fat Blueberry.)

Butterscotch/Butter Rum: Sprinkle top with butterscotch chips and sanding sugar before baking.

Carrot Raisin: Top with chopped walnuts before baking or frost with cream cheese frosting once cool.

Chocolate Chip: Top with chocolate chips and sanding sugar before baking; string with Chocolate Dip once cool.

Cinnamon Coffee Cake: Top generously with Cinnamon Streusel before baking; string with Vanilla Dip after baking and cooling.

Corn: Sprinkle with corn meal before baking.
(Same for Low Fat Corn.)

Cranberry Orange Nut: Top with chopped walnuts and sanding sugar before baking.

Double Chocolate: Top with chocolate chips before baking; top with powdered sugar or Vanilla or Chocolate Dip once cool.

French Toast: Top with powdered sugar once cool.

Lemon Poppy: Top with extra poppy seeds before baking; drizzle with Vanilla Dip once cool.

Peach: Top with Butter Streusel before baking; String with Vanilla Dip once cool.

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.

Pumpkin: Top with Cinnamon Streusel before baking.

Raisin Bran: Top with bran flakes before baking.

Raspberry Burst: Top generously with Butter Streusel before baking; string with Vanilla Dip after baking and cooling.

Red Velvet Chocolate Chunk: Top with chocolate chips or chunks before baking; string with Chocolate Dip once cool.

Triple Berry Blast: Top with sanding sugar, Streusel or Cinnamon Streusel before baking.

