



Muffin Handling/Baking Instructions

1. Thaw batter over night, approximately 12 hours in refrigerator or 2-4 hours at room temperature.
2. Coat muffin pan with non-stick pan spray or line with paper cups.
3. Portion batter into muffin pans according to size preference. Suggested muffin scoop: 1 oz. =#24, 3 oz. =#10, 5 oz. =#6.
4. Store thawed batter in refrigerator. Do not refreeze once thawed.
5. **Baking:**
Convection oven (without fan controls): preheat oven to 350°F. Turn oven off and insert pan (with batter) for ten minutes turn oven back on and adjust temperature to 325°F. *Bake accordingly: 1 oz. = 8-10 min., 3 oz. =15-20 min., 5 oz. =20-25 min. Cool 10 minutes before removing muffins from pan.*
6. Convection oven (with fan control): preheat oven to 350°F. Turn oven fan off. Place pan (with muffins) into oven for ten minutes. After 10 minutes turn fan back on, adjust temperature to 325°F. *And bake for the appropriate time as indicated above.*
7. Conventional oven: preheat oven and bake at 375°F *for the appropriate times as indicated above.*
8. **Shelf Life:**
6 months frozen.
72 hours refrigerated.*
24 hours after baking.

*ADDITIONAL INSTRUCTIONS - If muffin batter is to be used within 72 hours of refrigeration. Thaw batter according to thaw instructions. Remove from the refrigerator and gently stir batter (especially for blueberry muffin) to ensure an even mixing of fruit ingredients. Portion batter into muffins pans by using the desired scoop size. Close container tightly and return unused batter immediately to the refrigerator. Repeat the next day for 3 consecutive days maximum, if required. Batter should not be held beyond 72 hours once thawed and kept at refrigerated temperature.