



**MUFFIN BATTER  
& COOKIE DOUGH  
BAKING INSTRUCTIONS**

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## MUFFIN BATTER BAKING INSTRUCTIONS

1. Defrost batter in refrigerator 12-14 hours until completely thawed.
2. Coat muffin tins with non-stick spray.
3. Batter should be scooped into muffin tins with portion control scoops.
4. Place muffin pan(s) in approximately 325° pre-heated convection oven (350° to 375° conventional oven) and bake for the following times:
  - 1-2 oz. muffins: 8-15 minutes
  - 3-4 oz. muffins: 16-25 minutes
  - 5-7 oz. muffins: 26-35 minutesBaking temperature and times may vary depending upon many factors including the efficiency of the oven. Experiment with time and temperature to achieve the best results. **Be careful; do not over bake.**
5. Let muffins cool 5-10 minutes before removing from pan.
6. For best results use batter within 4 days of thawing.

**NOTE:** Prior to baking we suggest you add various toppings. We recommend fruit muffins be topped with a thin coat of granulated sugar and apple or cinnamon muffins be topped with a thin coat of cinnamon /sugar. Nuts or streusel can be added to a variety of muffins.

Optimal Shelf Life:      6 months frozen  
                                     3 days refrigerated  
                                     36 hours after baking



## CLASSIC COOKIE DOUGH BAKING INSTRUCTIONS

1. Preheat convection oven to 325°F; conventional oven to 350°F.
2. Place liner on baking pan.
3. Place desired number of pre-portioned cookies on lined tray.
4. a) If baking pre-portioned cookies from a frozen state:
  - $\frac{3}{4}$  ounce cookies – 10 to 13 minutes
  - 1.2 & 2 ounce cookies – 13 to 16 minutes
  - 4 ounce cookies – 15 to 18 minutesb) If allowing to thaw on a baking pan prior to baking:
  - $\frac{3}{4}$  ounce cookies – 9 to 11 minutes
  - 1.2 & 2 ounce cookies – 10 to 13 minutes
  - 4 ounce cookies – 12 to 15 minutes
5. Allow cookies to cool for 5 to 10 minutes before removing them from the baking pan.

Baked Shelf life: 2 days

**CAUTION - Do not overbake.** When properly baked, cookies will be light golden brown on the edges. They will continue to bake while cooling on the pan.

**NOTE:** Oven temperatures may vary slightly. Adjust baking time or oven temperatures accordingly to achieve best results.



## DECADENT COOKIE DOUGH BAKING INSTRUCTIONS

1. Preheat oven to 325°
2. If available, place pan liner on baking pan
3. Snap or cut the desired number of cookies from the sheet of dough
4. For best results, bake while still frozen 12-15 minutes  
If dough is allowed to thaw prior to baking, reduce bake time to 10-13 minutes
5. Cool cookies 5-10 minutes before removing from pan

Baked Shelf life: 2 days

**CAUTION - Do not overbake.** Cookies are done when they are light golden brown on the edges. They will continue to bake on the pan after being removed from the oven

Oven temperatures may vary slightly. Adjust baking time or oven temperatures accordingly to achieve best results.