





Ingredients:

- ✓ #498405 Bake 'N Joy Sour Cream Batter
- ✓ #282924 Bake 'N Joy Cinnamon Streusel
- ✓ Apple Filling
- ✓ Chopped Walnuts
- ✓ Bundt Pan or Nova Cart
- ✓ Bundt Pan Liner
- ✓ Disposable Pastry Bag
- ✓ Offset spatula









Step #7

Step #9

Procedures

- 1. Place pan on scale and set weight to "0."
- 2. Fill pastry bag with sour cream batter.
- 3. Add 5 oz. batter to pan and spread to fill bottom of pan.
- 4. Add 3 oz. of apple filling on top of batter.
- 5. Sprinkle 2 oz. cinnamon streusel and 1 oz. walnuts over batter.
- 6. Add 9 oz. of batter on top of filling and smooth with offset spatula.
- 7. Top with 1 oz. cinnamon streusel and .5 oz. chopped walnuts.
- 8. Add dollups of apple filling on top for flavor identification.
- 9. Bake in oven set to 335° 350° for approximately 42 44 minutes, or until top springs back when lightly touched.



Ricotta Cake

(Recipes for Sour Cream Batter 2/8#)

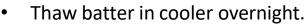


Ingredients

- ✓ #498405 Bake 'N Joy 2/8# Sour Cream Batter
- whole milk ricotta cheese
- White Powdered donut sugar
- bakeable pans of desired size
- pan lids, bags or overwrap

Instructions:





- Mix equal parts batter and ricotta cheese together.
- Scale into pans as desired.
- Bake at 350° about 40-45 mins. until knife inserted into cake comes out clean.
- Let cake cool and dust with donut sugar.
- Cover or package as desired.



Note

- Bake time suggested is for a 9" foil pan with 36 oz. of batter. If using other size pans, or different batter weight, adjust bake time accordingly.
 Try adding various extracts to make your own
 - Try adding various extracts to make your own signature cake flavor.





<u>General Guideline:</u> Use 1 pound of inclusions per one 8 lb. pail of BNJUM Sour Cream Batter. To hold inclusions in suspension, gently flour berries to prevent thinning batter. Gently fold ingredients into the batter.

- **Blueberry**: 1 lb. blueberries into one 8 lb. pail of BNJUM Sour Cream Batter.
- <u>Cranberry Orange Nut</u>: 12 oz. cranberries, 4 oz. walnuts, 2 tbsp. of orange icing fruit or orange flavoring into one 8 lb. pail of BNJUM Sour Cream Batter.
- **<u>Pumpkin</u>**: 15 oz. can of pumpkin pie filling and 1 tbsp. of dry pumpkin spice into one 8 lb. pail of BNJUM Sour Cream Batter. Season to taste.
- <u>Lemon Poppy</u>: 1 cup of poppy seeds and 2 tbsp. lemon icing fruit or lemon flavor to one 8 lb. pail of BNJUM Sour Cream Batter. Adjust to taste.
- **Triple Berry**: 8 oz. cranberries, 4 oz. blueberries and 4 oz. raspberries to one 8 lb. pail of BNJUM Sour Cream Batter.
- <u>Chocolate Chip</u>: 1 lb. of chocolate morsels into one 8 lb. pail of BNJUM Sour Cream Batter.
- <u>**Raisin**</u>: 1 lb. of raisins into one 8 lb. pail of BNJUM Sour Cream Batter. Top with oats for an oat raisin muffin.
- <u>Other Suggestions</u>: pear/pecan, mango/macadamia, peach/almond, chia seeds, mixed nuts, raspberry/white chocolate and pineapple

NOTE: Folding and mixing is easier when done in a large mixing bowl instead of the pail.