

Apple Cinnamon Walnut Coffee Cake (Recipes for Sour Cream Batter 2/8#)

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 #2



Step #4



Step #7



Step #9

Procedure:

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:



- Thaw batter in cooler overnight.
- 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.



Notes:

- 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 signature cake flavor.

#498405 Ultra Moist Sour Cream 2/8# Pails Inclusion Guidelines

General Guideline: 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.
- **Cranberry Orange Nut:** 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.
- **Pumpkin:** 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.
- **Lemon Poppy:** 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.
- **Chocolate Chip:** 1 lb. of chocolate morsels into one 8 lb. pail of BNJUM Sour Cream Batter.
- **Raisin:** 1 lb. of raisins into one 8 lb. pail of BNJUM Sour Cream Batter. Top with oats for an oat raisin muffin.
- **Other Suggestions:** 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.