



Pan free Muffins
Baking & Handling Instructions

Table of content

- ✓ Pan free flavors pg.3
- ✓ Baking & handling overview pg.4
- ✓ Garnishing suggestions pg.5
- ✓ packaging options pg.6



Panfree

Pan free Options



Lipari Code	Product Description	PK/Size
347085	BLUEBERRY	45/4.25 Oz.
347088	CRANBERRY ORANGE	45/4.25 Oz.
347091	CINNAMON COFFEE	45/4.25 Oz.
347094	PISTACHIO FLAVORED NUT	45/4.25 Oz.
347097	DOUBLE CHOCOLATE CHIP	45/4.25 Oz.
347100	BANANA WALNUT	45/4.25 Oz.

Bake'nJoy.

Baking & Handling Overview

- 1) Storage – Keep muffins frozen at 0° or below until ready to use.
- 2) Pre-heat oven based on temperature recommendations below.
- 3) Place pan liner on baking tray & lightly spray pan liner with water to keep muffins from sliding on tray.
- 4) Carefully slit the plastic covering and slide tray out. *(Keep plastic to re-cover any unused batter before returning to the freezer).*
- 5) Remove desired number of muffins from case and place on the paper lined baking tray *(If using full sheet pan place muffins 3x4).*
- 6) Garnish prior to baking as desired.
- 7) Bake frozen using chart below based on oven type to determine time and temperature.
- 8) Muffins are done when top springs back to light touch.
- 9) Cool completely prior to packaging.



Step 4



Step 5



Step 8

Type of Oven & Recommended Temp.	Estimated Bake Time
Rack/Deck Oven-350°-375°	30-35 minutes
Convection Oven – 325°-350°	20 minutes with 10 minute fan delay

Garnishing Suggestions

Garnishing muffins creates eye appeal. It can be as simple as a single topping applied prior to baking or for a more enhanced gourmet muffin a combination of toppings can be used. Create your own signature muffins using either the suggestion below or additional toppings of your choosing.....

Item Code	Product Description	Suggested Toppings
347085	BLUEBERRY	Coarse Sugar, or #823808 Vanilla Streusel,
347088	CRANBERRY ORANGE	Chopped Walnuts, Coarse Sugar, or #823808 Vanilla Streusel,
347091	CINNAMON COFFEE	#498388 Cinnamon Streusel, Coarse Sugar, Cinnamon Chips, White Chocolate Chips, or Chopped Walnuts.
347094	PISTACHIO FLAVORED NUT	Chopped Walnuts, Coarse Sugar, or well drained chopped maraschino cherries.
347097	DOUBLE CHOCOLATE CHIP	Chocolate Chips, White Chocolate Chips, Chopped Nuts, Coarse Sugar, or #823808 Vanilla Streusel.
347100	BANANA WALNUT	Chopped Walnuts, Chocolate Chips, #823808 Vanilla Streusel, #498388 Cinnamon Streusel, Coarse Sugar.

Packaging Options



Muffin Size	Single Serve	2 Count	6 Count	Family Pack
4.25 Oz.	<p>#869700 - 500 Ct. 4"X2"X1" Cellophane Bags (2 Mil.) for single serve ~OR~ #461005 Inno-Pak 270/1 ct. <i>Clear hinged container</i></p>	<p>#974594 Detroit 500/2 ct. Clear hinged container</p>	<p>#461009 Inno-Pak 150/6 Ct. Clear hinged container</p>	<p>#461011 Inno-Pak 100/12 ct. Clear hinged container</p>