



# BatterPro™

MUFFIN & CAKE BATTER

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EASY AND DELICIOUS RECIPES

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## OVER 20 RECIPES FEATURING PILLSBURY BATTERPRO™™

BatterPro™ premium, frozen muffin and cake batter is perfect for a wide-range of super-rich baked goods: from cakes, to loaves, to muffins. Packaged in a convenient, pipeable tube, you can thaw and portion batter directly from the tube with no mixing or measuring required.



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CUPCAKES

## RASPBERRY CHOCOLATE ICED CUPCAKES

When your guests bite into this luscious chocolate cupcake, they'll find a scrumptious surprise – a tangy raspberry filling that brings the taste of summer all year long.



# INGREDIENTS

**SERVINGS:** 24 servings  
(1 serving = 1 cupcake)

NAME	WEIGHT	MEASURE
<b>CUPCAKES</b>		
Pillsbury™ BatterPro™ Chocolate Muffin & Cake Batter (10933), thawed	3 lb	1 each
Raspberry filling, prepared	1 lb	2 cups
<b>FINISHING</b>		
Gold Medal™ Ready-to-spread Vanilla Crème Icing (11216)	1 lb 13 oz	3 cups

## METHOD

### CUPCAKES

1. Pipe 2 oz (#20 scoop) thawed batter into greased or paper-lined muffin pans.
2. Pipe 1 heaping Tbsp raspberry filling inside center of batter.
3. Bake as directed below; allow to cool.

### BAKE

Convection Oven*	325°F	12-16 minutes
Standard Oven	375°F	20-26 minutes

\*Rotate pans bake in convection oven one-half turn (180°) after 6 minutes of baking

### FINISHING

1. Pipe cooled cupcakes with 2 Tbsp icing each; serve.





CUPCAKES

## KITCHEN SINK CUPCAKES

Give your guests a salty 'n sweet surprise with a topping of pretzels and chocolate on this irresistible cupcake.



# INGREDIENTS

**SERVINGS:** 21 servings  
(1 serving = 1 cupcake)

NAME	WEIGHT	MEASURE
<b>CUPCAKES</b>		
Pillsbury™ BatterPro™ Vanilla Muffin & Cake Batter (10929), thawed	3 lb	1 each
Pretzel sticks, lightly broken	4 oz	1 cup
Chocolate chips, semi-sweet	3 oz	½ cup
<b>FINISHING</b>		
Caramel topping, prepared	2.5 oz	¼ cup
Salt, kosher		1 ⅓ cups

## METHOD

### CUPCAKES

1. Pipe 2.2 oz (#20 scoop) thawed batter into greased or paper-lined muffin pans.
2. Top each with 2 tsp lightly broken up pretzel sticks and 1 tsp chocolate chips.
3. Bake as directed below; allow to cool.

### BAKE

Convection Oven*	325°F	12-16 minutes
Standard Oven	375°F	20-26 minutes

\*Rotate pans bake in convection oven one-half turn (180°) after 6 minutes of baking

### FINISHING

1. Drizzle each cooled cupcake with 1/2 tsp caramel topping; add a pinch of salt and serve.





CAKES

## APPLE STREUSEL CAKE

A buttery and crisp streusel tops the decadent apple filling in this tender, moist sheet cake that will sweeten any coffee break.



# INGREDIENTS

**SERVINGS:** 12 servings  
(1 serving = 1 - 4x4-inch piece)

NAME	WEIGHT	MEASURE
<b>STREUSEL TOPPING</b>		
Gold Medal™ Yellow Cake Mix (11152)	5 oz	1 cup
Granulated sugar	1 oz	2 Tbsp
<b>ASSEMBLY</b>		
Pillsbury™ BatterPro™ Vanilla Muffin & Cake Batter (10929), thawed	3 lb	1 each
Apple pie filling, prepared	1 lb	2 cups

## METHOD

### STREUSEL TOPPING

1. Add cake mix and butter to mixing bowl; stir until butter is fully incorporated.
2. Set aside or refrigerate until needed.

### ASSEMBLY

1. Pipe thawed batter into greased, half sheet pan; spread evenly.
2. Turn pan and pipe apple filling in diagonal lines, approx. 1-inch apart.
3. Create a marbled effect by alternating the starting side when dragging the knife lengthwise through rows of filling across the pan.
4. Continue until desired look is achieved; sprinkle Streusel Topping evenly over top.
5. Bake as directed below and cool fully before slicing.

### BAKE

Convection Oven*	325°F	16-22 minutes
Standard Oven	375°F	23-28 minutes

\*Rotate pans bake in convection oven one-half turn (180°) after 8 minutes of baking.

## TIPS

.....  
*Use pan spray on off-set spatula when spreading batter to prevent sticking (as needed).*  
.....

*Be creative with the number of times you drag knife through top of cake to change the appearance as desired.*





CAKES

# RASPBERRY CREAM CHEESE CAKE

Take the classic chocolate-raspberry combo to a whole new level with a dreamy, creamy cheesecake topping on this sheet cake that will leave all your customers wanting the recipe.





# INGREDIENTS

**SERVINGS:** 12 servings  
(1 serving = 1 - 4x4-inch piece)

NAME	WEIGHT	MEASURE
<b>CREAM CHEESE FILLING</b>		
Cream cheese, softened	4 oz	½ cup
Granulated sugar	1 oz	2 Tbsp
Liquid eggs, pasteurized	1 oz	
<b>ASSEMBLY</b>		
Pillsbury™ BatterPro™ Chocolate Muffin & Cake Batter (10933), thawed	3 lb	1 each
Raspberry filling, prepared	8 oz	½ cup

## METHOD

### CREAM CHEESE FILLING

1. Combine cream cheese and sugar in mixing bowl with paddle attachment.
2. Mix on medium speed 1 minute; stop mixer, scrape bowl and paddle.
3. Mix an additional 1 minute on medium speed; add liquid eggs.
4. Mix on medium speed until egg is incorporated; mix on low speed an additional 1 minute.
5. Set aside or refrigerate as needed until assembly.

### ASSEMBLY

1. Pipe thawed batter into greased, half sheet pan; spread evenly.
2. Turn pan and alternate piping raspberry and cream cheese fillings in diagonal lines, approx. 1-inch apart.
3. Create a marbled effect by alternating the starting side when dragging the knife lengthwise through rows of filling across the pan.
4. Continue until desired look is achieved; bake as directed below and cool fully before slicing.

### BAKE

Convection Oven*	325°F	16-22 minutes
Standard Oven	375°F	23-28 minutes

\*Rotate pans bake in convection oven one-half turn (180°) after 8 minutes of baking

## TIPS

.....  
*Use pan spray on off-set spatula when spreading batter to prevent sticking (as needed).*  
.....

*Be creative with the number of times you drag knife through top of cake to change the appearance as desired.*





CAKES

## COOKIES AND CREAM CAKE

Two favorites – Oreo™ cookies and vanilla cake – combine to make a doubly delicious sheet cake that is sure to become your new most popular dessert.





# INGREDIENTS

**SERVINGS:** 12 servings  
(1 serving = 1 - 4x4-inch piece)

NAME	WEIGHT	MEASURE
<b>STREUSEL TOPPING</b>		
Pillsbury™ BatterPro™ Vanilla Muffin & Cake Batter (10929), thawed	3 lb	1 each
Oreo™ cookies, crushed	5 oz	1 ½ cups
<b>FINISHING</b>		
Gold Medal™ Ready-to-spread Vanilla Crème Icing (11216)	5 oz	½ cup

## TIP

.....  
*Use pan spray on off-set spatula when spreading batter to prevent sticking (as needed).*

# METHOD

## ASSEMBLY

1. Pipe thawed batter into greased, half sheet pan; spread evenly.
2. Sprinkle crushed Oreos over top and stir in with spatula.
3. Bake as directed below; allow to cool completely.

## BAKE

Convection Oven*	325°F	16-22 minutes
Standard Oven	375°F	23-28 minutes

\*Rotate pans bake in convection oven one-half turn (180°) after 8 minutes of baking.

## FINISHING

1. Warm icing in microwave-safe bowl in 10 second increments until melted.
2. Drizzle over cake and allow to set before slicing.

CAKES

## STRAWBERRY STREUSEL CAKE

Relive the bright flavors of summer all year long with a sweet, crunchy streusel topping on this sheet cake with a gorgeous strawberry filling marbled in between.





# INGREDIENTS

**SERVINGS:** 12 servings  
(1 serving = 1 - 4x4-inch piece)

NAME	WEIGHT	MEASURE
<b>STREUSEL TOPPING</b>		
Gold Medal™ Yellow Cake Mix (11152)	5 oz	1 cup
Butter, unsalted, cold	1 oz	2 Tbsp
<b>ASSEMBLY</b>		
Pillsbury™ BatterPro™ Vanilla Muffin & Cake Batter (10929), thawed	3 lb	1 each
Strawberry pie filling, prepared	8 oz	1 cup

## METHOD

### STREUSEL TOPPING

1. Add cake mix and butter to mixing bowl; stir until butter is fully incorporated.
2. Set aside or refrigerate until needed.

### ASSEMBLY

1. Pipe thawed batter into greased, half sheet pan; spread evenly.
2. Randomly pipe strawberry filling on batter; create a marbled effect by dragging the knife in circular patterns.
3. Continue until desired look is achieved; sprinkle Streusel Topping evenly over top.
4. Bake as directed below and cool fully before slicing.

### BAKE

Convection Oven*	325°F	16-22 minutes
Standard Oven	375°F	23-28 minutes

\*Rotate pans bake in convection oven one-half turn (180°) after 8 minutes of baking

## TIPS

.....  
*Use pan spray on off-set spatula when spreading batter to prevent sticking (as needed).*  
.....

*Be creative with the number of times you drag knife through top of cake to change the appearance as desired.*





CAKES

## BELGIAN CHOCOLATE WALNUT CAKE

Dark and white chocolate chips and crunchy chopped walnuts grace the top this moist and marvelous sheet cake that is sure to surprise and delight your customers.



# INGREDIENTS

**SERVINGS:** 12 servings  
(1 serving = 1 - 4x4-inch piece)

NAME	WEIGHT	MEASURE
<b>ASSEMBLY</b>		
Pillsbury™ BatterPro™ Vanilla Muffin & Cake Batter (10929), thawed	3 lb	1 each
Dark Belgian chocolate chips		1 cups
White Belgian chocolate chips		1 cups
Walnuts, chopped		¼ cups

## TIP

.....  
*Use pan spray on off-set spatula when spreading batter to prevent sticking (as needed).*

# METHOD

## ASSEMBLY

1. Pipe thawed batter into greased, half sheet pan.
2. Sprinkle dark and white Belgian chocolate chips over top; gently fold together, lifting batter over chocolate.
3. Spread batter evenly; sprinkle with chopped walnuts.
4. Bake as directed below; allow to cool before slicing.

## BAKE

Convection Oven*	325°F	16-22 minutes
Standard Oven	375°F	23-28 minutes

\*Rotate pans bake in convection oven one-half turn (180°) after 8 minutes of baking.





LOAVES

## CARROT CAKE LOAF

Elevate the classic carrot cake with this easy slice-and-serve luscious loaf cake that will please even your most particular customers.



# INGREDIENTS

**SERVINGS:** 12 servings  
(1 serving = 1 piece)

NAME	WEIGHT	MEASURE
<b>STREUSEL TOPPING</b>		
Gold Medal™ Yellow Cake Mix (11152)	10 oz	2 cups
Butter, unsalted, cold	2 oz	¼ cup
Cinnamon, ground		1 tsp
Apple pie spice		¼ tsp
<b>ASSEMBLY</b>		
Pillsbury™ BatterPro™ Vanilla Muffin & Cake Batter (10929), thawed	3 lb	1 each
Carrots, shredded	5 oz	1 cup
Golden raisin	5 oz	½ cup
Coconut, shredded		¼ cup

## TIP

.....  
*Use pan spray on off-set spatula when spreading batter to prevent sticking (as needed).*

# METHOD

## STREUSEL TOPPING

1. Add cake mix, butter, cinnamon and apple pie spice to mixing bowl; stir until butter is fully incorporated.
2. Set aside or refrigerate until needed.

## ASSEMBLY

1. Pipe 12 oz thawed batter in each of 2 greased loaf pan.
2. Add to each pan 1/2 cup carrots, 1/4 cup raisins and 2 Tbsp coconut; pipe an additional 12 oz batter on top.
3. Gently fold together, lifting batter over particulates; spread evenly.
4. Sprinkle 1 cup Streusel Topping over top of each loaf; bake as directed below.

## BAKE

Convection Oven*	325°F	20-26 minutes
Standard Oven	375°F	24-28 minutes

\*Rotate pans bake in convection oven one-half turn (180°) after 10 minutes of baking.

## FINISHING

1. Allow loaves to cool 30 minutes in pan then turn onto wire rack to cool completely before slicing.
2. Trim off ends, then slice into 6 pieces; serve 1 slice per portion.



LOAVES

## MARBLE CAKE LOAF

You can please everyone when you swirl vanilla and chocolate cake batter together for a twice-as-nice, easy-slice loaf cake.



# INGREDIENTS

**SERVINGS:** 24 servings  
(1 serving = 1 piece)

NAME	WEIGHT	MEASURE
<b>ASSEMBLY</b>		
Pillsbury™ BatterPro™ Vanilla Muffin & Cake Batter (10929), thawed	3 lb	1 each
Pillsbury™ BatterPro™ Chocolate Muffin & Cake Batter (10933), thawed	3 lb	1 each

## TIP

.....  
*Use pan spray on off-set spatula when spreading batter to prevent sticking (as needed).*

# METHOD

## ASSEMBLY

1. Pipe 12 oz thawed vanilla batter into each of 4 greased loaf pans.
2. Add 12 oz thawed chocolate batter on top of each pan.
3. Gently stir using knife to swirl together and create a marbled effect.
4. Spread evenly and bake as directed below.

## BAKE

Convection Oven*	325°F	20-26 minutes
Standard Oven	350°F	24-28 minutes

\*Rotate pans bake in convection oven one-half turn (180°) after 10 minutes of baking

## FINISHING

1. Allow loaves to cool 30 minutes in pan then turn onto wire rack to cool completely before slicing.
2. Trim off ends, then slice into 6 pieces; serve 1 slice per portion.



LOAVES

# PEANUT BUTTER BANANA CAKE LOAF

Decadent chocolate cake joins bananas and peanut butter – a trio of satisfying flavors in one tasty loaf cake that will be your new go-to brunch offering.





# INGREDIENTS

**SERVINGS:** 12 servings  
(1 serving = 1 piece)

NAME	WEIGHT	MEASURE
<b>ASSEMBLY</b>		
Pillsbury™ BatterPro™ Chocolate Muffin & Cake Batter (10933), thawed	3 lb	1 each
Peanut butter	8 oz	1 cup
Bananas, pureed	12 oz	2 cups
Coarse sugar		¼ cup

## TIP

.....  
*Use pan spray on off-set spatula when spreading batter to prevent sticking (as needed).*

# METHOD

## ASSEMBLY

1. Pipe 12 oz thawed batter into each of 2 greased loaf pans.
2. Warm peanut butter; drop 1/2 cup (4 oz) per pan in small spoonfuls, randomly.
3. Add 1 cup (6 oz) bananas to each pan and cover with 12 oz crème cake batter.
4. Gently fold together, lifting batter over particulates and spread evenly.
4. Top each pan with 2 Tbsp coarse sugar and bake as directed below.

## BAKE

Convection Oven*	325°F	20-26 minutes
Standard Oven	350°F	24-28 minutes

\*Rotate pans bake in convection oven one-half turn (180°) after 10 minutes of baking

## FINISHING

1. Allow loaves to cool 30 minutes in pan then turn onto wire rack to cool completely before slicing.
2. Trim off ends, then slice into 6 pieces; serve 1 slice per portion.



MUFFINS

## BLUEBERRY STREUSEL MUFFINS

Give your customers a delicious new take on an old favorite, as these delectable blueberry muffins get a surprise topping of buttery streusel.



# INGREDIENTS

**SERVINGS:** 24 servings  
(1 serving = 1 muffin)

NAME	WEIGHT	MEASURE
<b>STREUSEL TOPPING</b>		
Gold Medal™ Yellow Cake Mix (11152)	2.5 oz	½ cup
Butter, unsalted, cold		1 Tbsp
<b>ASSEMBLY</b>		
Pillsbury™ BatterPro™ Vanilla Muffin & Cake Batter (10929), thawed	3 lb	1 each
Blueberries, IQF	12 oz	1 ½ cup

## METHOD

### STREUSEL TOPPING

1. Add cake mix and butter to mixing bowl; stir until butter is fully incorporated.
2. Set aside or refrigerate until needed.

### ASSEMBLY

1. Pipe 1 oz thawed batter into greased or paper-lined standard muffin pans.
2. Add 1 Tbsp (0.5 oz) blueberries, then pipe 1 oz batter; sprinkle 1 tsp (0.15 oz) Streusel Topping over top.
3. Bake as directed below and allow to cool slightly before serving.

### BAKE

Convection Oven*	325°F	14-17 minutes
Standard Oven	350°F	18-21 minutes

\*Rotate pans bake in convection oven one-half turn (180°) after 7 minutes of baking



MUFFINS

## APPLE STREUSEL MUFFINS

Delicate muffins with a sweet apple filling are sprinkled with a cinnamon-scented streusel that will warm up any fall morning.



# INGREDIENTS

**SERVINGS:** 21 servings  
(1 serving = 1 muffin)

NAME	WEIGHT	MEASURE
<b>STREUSEL TOPPING</b>		
Gold Medal™ Yellow Cake Mix (11152)	2.5 oz	½ cup
Butter, unsalted, cold		1 Tbsp
Cinnamon, ground		¼ tsp
<b>ASSEMBLY</b>		
Pillsbury™ BatterPro™ Vanilla Muffin & Cake Batter (10929), thawed	3 lb	1 each
Apple pie filing, prepared	1 lb 5 oz	2 ⅔ cups

## METHOD

### STREUSEL TOPPING

1. Add cake mix, butter and cinnamon to mixing bowl; stir until butter is fully incorporated.
2. Set aside or refrigerate until needed.

### ASSEMBLY

1. Pipe 2.2 oz (#20 scoop) thawed batter into greased or paper-line muffin pans.
2. Pipe 1 oz apple pie filling inside center of batter and top with 1 tsp Streusel Topping on each.
3. Bake as directed below; allow to cool slightly before serving.

### BAKE

Convection Oven*	325°F	14-17 minutes
Standard Oven	350°F	18-21 minutes

\*Rotate pans bake in convection oven one-half turn (180°) after 7 minutes of baking





## MUFFINS

# PECAN PUMPKIN SPICE MUFFINS

Crunchy chopped pecans and rich pumpkin puree come together to create these moist, flavorful muffins that will help you help your customers fall in love with fall.



# INGREDIENTS

**SERVINGS:** 22 servings  
(1 serving = 1 muffin)

NAME	WEIGHT	MEASURE
<b>ASSEMBLY</b>		
Pillsbury™ BatterPro™ Vanilla Muffin & Cake Batter (10929), thawed	3 lb	1 each
Pumpkin puree, canned	6 oz	2/3 cup
Pecans, chopped	4 oz	1 cup
Pumpkin pie spice		1 tsp

## METHOD

### ASSEMBLY

1. Add thawed batter, pumpkin puree, pecans and pumpkin pie spice to mixing bowl; stir thoroughly until combined.
2. Deposit mixture using #16 scoop into greased or paper-lined muffin pans.
3. Bake as directed below; allow to cool before serving.

### BAKE

Convection Oven*	325°F	18-22 minutes
Standard Oven	375°F	22-26 minutes

\*Rotate pans bake in convection oven one-half turn (180°) after 9 minutes of baking



MUFFINS

## CINNAMON APPLE MUFFINS

A classic favorite that will please your whole family, these classic muffins are easier (and more delicious!) than ever with pre-made cake batter.



# INGREDIENTS

**SERVINGS:** 20 servings  
(1 serving = 1 muffin)

NAME	WEIGHT	MEASURE
<b>ASSEMBLY</b>		
Pillsbury™ BatterPro™ Vanilla Muffin & Cake Batter (10929), thawed	3 lb	1 each
Apples, chopped	8 oz	1 ½ cups
Cinnamon, ground		1 Tbsp
Course sugar		2 ½ tsp

## METHOD

### ASSEMBLY

1. Add thawed batter, apples and cinnamon to mixing bowl; stir thoroughly until combined.
2. Deposit mixture using #16 scoop into greased or paper-lined muffin pans; sprinkle each with 1/8 tsp coarse sugar.
3. Bake as directed below; allow to cool before serving.

### BAKE

Convection Oven*	325°F	18-22 minutes
Standard Oven	375°F	22-26 minutes

\*Rotate pans bake in convection oven one-half turn (180°) after 9 minutes of baking



MUFFINS

## HOT COCOA MUFFINS

Decadent chocolate chips, cocoa mix, and chocolate batter all come together and will have your customers drinking in the delicious aroma of these warm, hot cocoa muffins.



# INGREDIENTS

**SERVINGS:** 22 servings  
(1 serving = 1 muffin)

NAME	WEIGHT	MEASURE
<b>ASSEMBLY</b>		
Pillsbury™ BatterPro™ Chocolate Muffin & Cake Batter (10933), thawed	3 lb	1 each
Chocolate chips, semi-sweet, 1000 count	6 oz	1 cup
Hot cocoa mix, dry	4 oz	¾ cup

## METHOD

### ASSEMBLY

1. Add thawed batter, chocolate chips and cocoa mix to mixing bowl; stir thoroughly until combined.
2. Deposit mixture using #16 scoop into greased or paper-lined muffin pans.
3. Bake as directed below; allow to cool before serving.

### BAKE

Convection Oven*	325°F	20-24 minutes
Standard Oven	375°F	22-26 minutes

\*Rotate pans bake in convection oven one-half turn (180°) after 10 minutes of baking

## TIP

.....  
*Top each muffin with 10 mini marshmallows prior to baking if desired. Note nutrition information will change.*

## MUFFINS

# EGG NOG MUFFINS

This seasonal favorite bakes up light and fluffy— and exceptionally easy, with just three ingredients—so everyone can toast the joy of the season.





# INGREDIENTS

**SERVINGS:** 17 servings  
(1 serving = 1 muffin)

NAME	WEIGHT	MEASURE
<b>ASSEMBLY</b>		
Pillsbury™ BatterPro™ Vanilla Muffin & Cake Batter (10929), thawed	3 lb	1 each
Rum extract		2 Tbsp
Nutmeg, ground		1 ½ tsp

## METHOD

### ASSEMBLY

1. Add thawed batter, rum extract and nutmeg to mixing bowl; stir thoroughly until combined.
2. Deposit mixture using #16 scoop into greased or paper-lined muffin pans.
3. Bake as directed below; allow to cool before serving.

### BAKE

Convection Oven*	325°F	18-22 minutes
Standard Oven	375°F	22-26 minutes

\*Rotate pans bake in convection oven one-half turn (180°)  
after 9 minutes of baking



MUFFINS

## CARROT CAKE MUFFINS

Chopped walnuts, shredded carrots and cake batter easily come together to create these moist, classic muffins that will help you do brunch better.



# INGREDIENTS

**SERVINGS:** 20 servings  
(1 serving = 1 muffin)

NAME	WEIGHT	MEASURE
<b>ASSEMBLY</b>		
Pillsbury™ BatterPro™ Vanilla Muffin & Cake Batter (10929), thawed	3 lb	1 each
Carrots, shredded	6 oz	2 cups
Walnuts, chopped	2 oz	½ cups
Cinnamon, ground		1 ½ tsp

## METHOD

### ASSEMBLY

1. Add thawed batter, carrots, walnuts and cinnamon to mixing bowl; stir thoroughly until combined.
2. Deposit mixture using #16 scoop into greased or paper-lined muffin pans.
3. Bake as directed below; allow to cool before serving.

### BAKE

Convection Oven*	325°F	20-24 minutes
Standard Oven	375°F	22-26 minutes

\*Rotate pans bake in convection oven one-half turn (180°)  
after 10 minutes of baking



MUFFINS

## PISTACHIO MUFFINS

All of your customers are going to wonder what's the secret to these pistachio muffins, and with just two ingredients, you won't believe how easy they are.



# INGREDIENTS

**SERVINGS:** 20 servings  
(1 serving = 1 muffin)

NAME	WEIGHT	MEASURE
<b>ASSEMBLY</b>		
Pillsbury™ BatterPro™ Vanilla Muffin & Cake Batter (10929), thawed	3 lb	1 each
Pistachio instant pudding mix, dry	6 oz	¾ cup

## METHOD

### ASSEMBLY

1. Add thawed batter and pistachio instant pudding mix to mixing bowl; stir thoroughly until combined.
2. Deposit mixture using #16 scoop into greased or paper-lined muffin pans.
3. Bake as directed below; allow to cool before serving.

### BAKE

Convection Oven*	325°F	18-22 minutes
Standard Oven	375°F	22-26 minutes

\*Rotate pans bake in convection oven one-half turn (180°) after 9 minutes of baking

## THIMBLE CAKES

# THIMBLE CAKE

This flat, dense cake bakes up in a muffin pan for ease and makes them the perfect pairing for your customers sitting down with their favorite cup of coffee.





# INGREDIENTS

**SERVINGS:** 24 servings  
(1 serving = 1 thimble cake)

NAME	WEIGHT	MEASURE
<b>ASSEMBLY</b>		
Pillsbury™ BatterPro™ Vanilla Muffin & Cake Batter (10929), thawed <b>OR</b> Pillsbury™ BatterPro™ Chocolate Muffin & Cake Batter (10933), thawed	3 lb	1 each
<b>FINISHING</b>		
Gold Medal™ Ready-to-spread Chocolate Fudge Icing (11215)	2 lb 2 oz	3 ½ cups

## TIP

*To Prepare Mini Thimble Cakes: Fill well sprayed standard muffin pan ½ full. Spray across top then place parchment paper and sheet pan on top before baking.*

# METHOD

## ASSEMBLY

1. Spray muffin pan generously with non-stick spray. Either standard or JUMBO pans may be used.
2. Deposit BatterPro™ into each muffin cup until 1/2 full. Use 2 oz for a standard pan and 4 oz for a JUMBO. BatterPro™ flavors may be combined to make marbled muffins.
3. Line top of muffin pan with parchment paper.
4. Place a half sheet baking pan on top of muffin pan before baking. This ensures the thimble cakes have a flat bottom rather than a muffin top! It also gives the thimble cakes a denser, more pound cake like texture.
5. Bake times may vary depending upon oven calibration and load. Insert a wooden pick in a center muffin if in doubt. Pick should come out clean or with a few crumbs when fully baked.
6. Remove cakes by running a thin metal spatula around sides of each cake and gently lifting out. Place on a sheet pan, wider side down and allow to cool completely.

## BAKE

Convection Oven	300°F
Jumbo Pan	16-20 minutes
Standard Pan	12-16 minutes

## FINISHING

1. Cool for 5-10 minutes before removing cakes.
2. Remove cakes by running a thin metal spatula around sides of each cake and gently lifting out. Place on a sheet pan, wider side down and allow to cool completely.
3. Heat chocolate icing in microwave until melted.
4. Dip thimble cakes into melted icing to completely coat.
5. Place on sheet pan and allow icing to set before serving.



Visit [www.generalmillscf.com](http://www.generalmillscf.com)  
for more recipe ideas