



## FatCat Muffin Batter/ Pan Bread Batter Baking Instructions

**FatCat's Reduced Fat Muffin Batter meets all of the national school foodservice requirements. Try this moist and tender batter today!**

### STORAGE:

Store cases of Muffin Batter in Freezer. Can be stored in refrigerator for up to 5 days. 2-9lb tubs per case.

### BAKING:

When properly baked, Muffins/Bread will last up to 3 days, if covered. Muffins are LOW CAP STYLE.

1. Preheat oven. Higher elevations may require a higher temperature. **OVENS WILL VARY**  
**TEST BAKE IN YOUR SPECIFIC OVEN TO BE SURE TEMP AND TIME.**  
**Convection 300°                      Conventional- 325°**
2. Thaw pail of batter in the refrigerator for 12-24 hours prior to baking so it is easily scooped/poured. Stir the thawed batter to ensure that all of the ingredients have not separated.
3. Spray Muffin Pan with Pan Release Spray. Put desired size paper or foil baking cup into pan and re-spray the paper baking cup. Scoop in muffin batter and top as desired (sugar topping/ streusel). Don't fill cup more than 2/3 full. Our reduced fat muffin batter makes a "low cap" style muffin.  
**1 GB: use Hamilton Beach BLUE #16 scoop for a 1.8oz; 2 GB: use Hamilton Beach GREY #8 scoop to portion 3.8oz. SCOOPS VARY SO TEST FIRST.** See Nutritional for more info.
4. Before baking for Cowgirl Muffin Batter, sprinkle each 1GB muffin with .2oz of the included crumble topping, 2GB with .3oz or sprinkle entire pan bread with topping. Be sure to break up crumble topping into pea sized pieces to sprinkle on top of the batter before baking.
5. Bake until slightly **GOLDEN and FIRM TO THE TOUCH!!**  
**3.75oz Serving Size- approximately 18-22 minutes**  
**1.8oz Serving Size- approximately 15-17 minutes**  
**YOUR BAKING TIME WILL VARY!!!**
6. Remove muffins from oven and allow to cool for several minutes. Serve immediately. Allow to cool completely before packaging.

### BAKING as PAN BREAD:

1. Spray a standard Bun Pan (24" x 16") with Pan Release, line with Parchment Paper, then spray again.
2. Pour entire 9 lb. pail into the lined pan. Bake for approximately 30-35 minutes. It is done with a toothpick inserted in the center comes out clean.
3. Once cool, cut sides with knife to release from sides of pan. Flip over and remove parchment paper. Cut the pan bread into the desired size. Cool completely before wrapping/packaging. Serve in waxed bag.
4. For a portion that meets **2 BREADS**: for most flavors, cut standard sheet pan into 36 pieces (8 cuts on long side; 3 cuts on short side- so you have 9x4 portions)
5. For a portion that meets **1 BREAD**: for most flavors, cut standard sheet pan into 72 pieces (11 cuts on long side; 5 cuts on short side- so you have 12x6 portions)

**For more information, call FatCat Bakery today! 916.372.6464 FatCatBakery.com**