



FatCat Muffin Batter/ Pan Bread Batter Baking Instructions

Meets all NEW School Foodservice Requirements- 1GB portion = Smart Snack Compliant

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 and longer baking time. **OVENS WILL VARY SO TEST BAKE IN YOUR SPECIFIC OVEN TO BE SURE TEMP AND TIME.**
Convection 300° Rack Oven- 275° 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. Some batters are designed to be stirred PRIOR to use- like the Blueberry and Mixed Berry.**
3. Spray a standard Bun/Bread Pan (24" x 16") with Pan Release spray, line with Parchment Paper, then spray again. Don't forget to spray the sides of the pan too.
4. For the Cowgirl Muffin Batter, refrigerate the crumble topping. Prior to baking, break up the thawed crumble topping into pea sized pieces and sprinkle on top of the batter... use HALF of the included crumble topping per pail.
5. 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. **Bake until slightly Golden and FIRM TO THE TOUCH- your baking time/ temp may vary... so TEST on your oven.**
6. Allow pan to cool completely- there will be Carry Over Cooking. If you cut it too soon, it may fall apart. 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 (per below instructions). Cool completely before wrapping/packaging. Serve in waxed bag.

CUT PATTERNS: (from 1- 9lb pail: portions are accurate as possible- cutting in squares/rectangles compared to portioning exact weight in muffin pan cups)

1. For a portion that meets **2 GB**: cut standard sheet pan into 36 pieces (8 cuts on long side; 3 cuts on short side- so you have 9x4 portions).
2. For a portion that meets **1 GB**: cut standard sheet pan into 78 pieces (12 cuts on long side; 5 cuts on short side- so you have 13x6 portions). This size is SMART SNACK compliant.

For more information, call FatCat Bakery today! 916.372.6464

www.FatCatBakery.com