

Muffins, Quickbreads, Pancakes **HINTS & TIPS**

Muffin Tips

- Muffin batters containing acidic ingredients such as blueberries or strawberries can negatively affect leavening and cause muffins to lose volume when baking.
- Up to 2 lbs of particulates can be added to muffin batters to add more flavors. Drain fruit if adding fruit packed in its own juices.
- Add toppings such as streusels, oats and nuts prior to baking to easily identify and enhance muffins.
- Muffin batters can also be used to create coffeecakes and quick breads.
- Grease both cups and pan surface when preparing 3.5 oz and larger sized muffins for easier removal.
- De-pan muffins after 10 minutes of cooling to prevent soggy bottoms.

Easy Streusel

- Streusel topping can be made by combining a 5 lb box of muffin mix and 1 lb of butter. Mix until crumbly. Spices and particulates can be added for some variety and flavor.



Quickbread Tips

- Proper scaling of batter for quick breads and coffee cakes is essential. If not weighing, fill pans 1/2 to 2/3 full for best results. Overfilling pans will result in an unbaked center and dark surface appearance.
- Finish coffee cakes and quick breads by dipping or drizzling with our melted Ready-to-Spread Icings for enhanced flavor and eye appeal.

Cooked Appearance

- Pancakes are fully cooked when appear puffed and edges begin to dry.

Pancake Tips

- Keep pancake batter chilled for a fluffier pancake.
- Waffles can be made using any Gold Medal® Pancake Mix. See side panel for directions.
- A variety of pans (sheetpans, cake pans, hotel pans, etc) can be used to make baked pancakes using our Gold Medal® pancake mixes. Follow box directions for batter. Ingredients such as blueberries, sausage, apple, etc. can be added.



PEPPERONI PIZZA MUFFINS

YIELD: 52 - #10 SCOOP MUFFINS



PEPPERONI PIZZA MUFFINS

YIELD: 52 - #10 SCOOP MUFFINS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS						
Water, cool (72°F)	2 lb	4 cups	<ol style="list-style-type: none"> POUR water and tomato sauce into mixing bowl and combine with wire whisk or rubber spatula. FOLD in remaining ingredients, mix until well blended. Do not over mix. <p>Scale</p> <ol style="list-style-type: none"> DEPOSIT using #10 scoop into paper lined or generously greased muffin tins. <p>Bake</p> <table> <tr> <td>Convection oven*</td> <td>325°F</td> <td>19-21 minutes</td> </tr> <tr> <td>Standard oven</td> <td>375°F</td> <td>21-25 minutes</td> </tr> </table> <p><i>*Rotate pans baked in a convection oven one-half turn (180°) after 10 minutes of baking.</i></p>	Convection oven*	325°F	19-21 minutes	Standard oven	375°F	21-25 minutes
Convection oven*	325°F	19-21 minutes							
Standard oven	375°F	21-25 minutes							
Tomato sauce, prepared	2 lb 2 oz	4 cups							
Pepperoni, diced, small	12 oz	3 cups							
Cheddar cheese, shredded	1 lb	4 cups							
Oregano leaves, dried		2 Tbsp							
Basil leaves, dried		2 Tbsp							
GOLD MEDAL® ZT WHOLE GRAIN VARIETY MUFFIN MIX (31529)	5 lb	1 box							
Total Weight	10 lb 14 oz								

NUTRITION (Values are calculated using weights of ingredients.)

1 serving: Calories 260 (Calories from Fat 110); Total Fat 12g (Saturated Fat 6g; Trans Fat 0g); Cholesterol 35mg; Sodium 530mg; Total Carbohydrate 32g (Dietary Fiber 1g; Sugars 15g); Protein 6g

STUFFIN MUFFINS

YIELD: 48 - #12 SCOOP MUFFINS



STUFFIN MUFFINS

YIELD: 48 - #12 SCOOP MUFFINS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS						
Butter, unsalted	2 oz	¼ cup	<ol style="list-style-type: none"> MELT butter in a medium saute pan and sweat vegetables over low to medium heat, approximately 6-8 minutes. REMOVE from heat. ADD seasonings and stir until well blended. Allow mixture to cool. PREPARE muffin mix according to box directions. FOLD cooled vegetable mixture into muffin batter. <p>Scale</p> <ol style="list-style-type: none"> DEPOSIT using a #12 scoop into paper-lined or generously greased muffin tin. <p>Bake</p> <table> <tr> <td>Convection oven*</td> <td>350°F</td> <td>17-21 minutes</td> </tr> <tr> <td>Standard oven</td> <td>400°F</td> <td>20-24 minutes</td> </tr> </table> <p><i>*Rotate pans baked in a convection oven one-half turn (180°) after 10 minutes of baking.</i></p>	Convection oven*	350°F	17-21 minutes	Standard oven	400°F	20-24 minutes
Convection oven*	350°F	17-21 minutes							
Standard oven	400°F	20-24 minutes							
Onion, diced, small	14 oz	3 cups							
Celery, diced, small	14 oz	3 cups							
Garlic, minced	1 oz	2 Tbsp							
Sage, rubbed, dry		2 tsp							
Thyme leaves, dry		1 tsp							
Salt		1 tsp							
Water, cool (72°F)	2 lb 4 oz	4½ cups							
GOLD MEDAL® ZT CORN MUFFIN MIX (11442)	5 lb	1 box							
Total Weight	9 lb 3 oz								
<p>NUTRITION (Values are calculated using weights of ingredients.)</p> <p>1 serving: Calories 220 (Calories from Fat 70); Total Fat 7g (Saturated Fat 1.5g; Trans Fat 0g); Cholesterol 40mg; Sodium 480mg; Total Carbohydrate 35g (Dietary Fiber 0g; Sugars 14g); Protein 3g</p>									

FIESTA CORN MUFFINS

YIELD: 42 - #10 SCOOP MUFFINS



FIESTA CORN MUFFINS

YIELD: 42 - #10 SCOOP MUFFINS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Water, cool (72°F)	2 lb 10 oz	5¼ cups	1. POUR total amount of water into a mixing bowl.
GOLD MEDAL® ZT CORN MUFFIN MIX (11442)	5 lb	1 box	2. ADD muffin mix. Mix using a wire whisk or a rubber spatula until batter is smooth.
Whole kernel corn, canned, drained	1 lb 2 oz	3 cups	3. FOLD in corn and peppers into fully mixed batter. Do not over mix.
Green bell pepper, diced, small	5 oz	1 cup	
Red bell pepper, diced, small	5 oz	1 cup	
Total Weight	9 lb 6 oz		Scale 1. DEPOSIT #10 scoop into paper-lined or generously greased muffin tins.
NUTRITION (Values are calculated using weights of ingredients.) 1 muffin: Calories 240 (Calories from Fat 70); Total Fat 7g (Saturated Fat 1g; Trans Fat 0g); Cholesterol 40mg; Sodium 510mg; Total Carbohydrate 41g (Dietary Fiber 0g; Sugars 16g); Protein 4g			Bake Convection Oven* 375°F 15-17 minutes Standard Oven 425°F 17-20 minutes <i>*Rotate muffins baked in a convection oven one-half turn (180°) after 7 minutes of baking.</i>

DOUBLE LEMON POPPY SEED COFFEE CAKE

YIELD: 64 - 2 X 3-INCH PORTIONS



DOUBLE LEMON POPPY SEED COFFEE CAKE

YIELD: 64 - 2 X 3-INCH PORTIONS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS						
Water, cool (72°F)	2 lb 12 oz	5½ cups	<ol style="list-style-type: none"> COMBINE total amount of water, extract, zest and poppy seeds in mixing bowl. ADD muffin mix and mix with a wire whisk or rubber spatula until smooth. Do not overmix. <p>Scale</p> <ol style="list-style-type: none"> POUR total amount of batter into a greased, full sheet pan and spread evenly. FILL a pastry bag with lemon filling and pipe rows one inch apart (lengthwise) onto the muffin batter. DRAG a knife lightly through filling and batter (vertically), alternating back and forth, to form a decorative pattern. <p>Bake</p> <table> <tr> <td>Convection Oven*</td> <td>325°F</td> <td>21-24 minutes</td> </tr> <tr> <td>Standard Oven</td> <td>375°F</td> <td>27-31 minutes</td> </tr> </table> <p><i>*Rotate pans baked in a convection oven one-half turn (180°) after 10 minutes of baking.</i></p>	Convection Oven*	325°F	21-24 minutes	Standard Oven	375°F	27-31 minutes
Convection Oven*	325°F	21-24 minutes							
Standard Oven	375°F	27-31 minutes							
GOLD MEDAL® ZT VARIETY MUFFIN MIX (11544)	5 lb	1 box							
Lemon extract	1 oz	2 Tbsp							
Lemon zest		1 Tbsp							
Poppy seeds	3 oz	½ cup							
Lemon pie filling, canned	2 lb	3¼ cups							
Total Weight	10 lb								

NUTRITION (Values are calculated using weights of ingredients.)

1 slice: Calories 190 (Calories from Fat 50); Total Fat 6g (Saturated Fat 2.5g; Trans Fat 0g); Cholesterol 10mg; Sodium 270mg; Total Carbohydrate 31g (Dietary Fiber 0g; Sugars 17g); Protein 2g

WHOLE GRAIN CARROT PINEAPPLE MUFFINS

YIELD: 76 - #16 SCOOP MUFFINS



WHOLE GRAIN CARROT PINEAPPLE MUFFINS

YIELD: 76 - #16 SCOOP MUFFINS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS						
Water, cool (72°F)	2 lb	4 cups	<ol style="list-style-type: none"> COMBINE applesauce and water in a mixing bowl. ADD total amount of muffin mix and spices. Mix until well blended. Do not over mix. FOLD pineapple and carrots into batter. <p>Scale</p> <ol style="list-style-type: none"> DEPOSIT using a #16 scoop into greased or paper lined muffin pans. <p>Bake</p> <table> <tr> <td>Convection oven*</td> <td>350°F</td> <td>15-17 minutes</td> </tr> <tr> <td>Standard oven</td> <td>400°F</td> <td>17-20 minutes</td> </tr> </table> <p><i>*Rotate pans baked in a convection oven one-half turn (180°) after 7 minutes of baking.</i></p>	Convection oven*	350°F	15-17 minutes	Standard oven	400°F	17-20 minutes
Convection oven*	350°F	15-17 minutes							
Standard oven	400°F	17-20 minutes							
Applesauce	1 lb	2 cups							
GOLD MEDAL® ZT WHOLE GRAIN VARIETY MUFFIN MIX (31529)	5 lb	1 box							
Cinnamon, ground		2 Tbsp							
Ginger, ground		1 Tbsp							
Pineapple, crushed, canned	1 lb	2 cups							
Carrots, grated	1 lb 8 oz	4 cups							
Total Weight	10 lb 8 oz								

NUTRITION (Values are calculated using weights of ingredients.)

1 serving: Calories 130 (Calories from Fat 35); Total Fat 4g (Saturated Fat 2g; Trans Fat 0g); Cholesterol 10mg; Sodium 180mg; Total Carbohydrate 23g (Dietary Fiber 1g; Sugars 11g); Protein 1g

BANANAS FOSTER MUFFINS

YIELD: 48 - #10 SCOOP MUFFINS



BANANAS FOSTER MUFFINS

YIELD: 48 - #10 SCOOP MUFFINS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Bananas Foster			Bananas Foster
Butter, unsalted	4 oz	½ cups	1. COMBINE butter, brown sugar, and cinnamon in a large saute pan. Cook on medium heat, stirring until sugar dissolves.
Brown sugar, packed	14 oz	2 cups	2. STIR in bananas. Cook until bananas are soft, approximately 5 minutes. Remove from heat.
Cinnamon, ground		1 tsp	3. ADD rum. Allow mixture to cool.
Bananas, sliced thin	3 lb	6 cups	Muffin Batter
Rum extract	4 oz	½ cup	1. POUR water into a mixing bowl and add muffin mix.
Total Bananas Foster Weight	4 lb 6 oz		2. MIX using a wire whip or rubber spatula until batter is smooth.
Muffin Batter			3. FOLD bananas foster mixture into fully mixed batter. DO NOT OVERMIX.
Water, cool (72°F)	2 lb 6 oz	4¾ cup	Scale
GOLD MEDAL® ZT VARIETY MUFFIN MIX (11544)	5 lb	1 box	1. DEPOSIT using #10 scoop of batter into paper-lined or generously-greased muffin cups.
Total Muffin Batter Weight	7 lb 6 oz		2. SPRINKLE muffins evenly with brown sugar.
Brown Sugar Topping			Bake
Brown sugar, packed	7 oz	1 cup	Convection Oven* 350°F 22-25 minutes
Total Brown Sugar Topping Weight	7 oz		Standard Oven 400°F 25-28 minutes

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

NUTRITION (Values are calculated using weights of ingredients.)

1 muffin: Calories 310 (Calories from Fat 80); Total Fat 9g (Saturated Fat 4g; Trans Fat 0g); Cholesterol 15mg; Sodium 290mg; Total Carbohydrate 55g (Dietary Fiber 0g; Sugars 34g); Protein 2g

BLACK FOREST VARIETY MUFFINS

YIELD: 46 - #10 SCOOP MUFFINS



BLACK FOREST VARIETY MUFFINS

YIELD: 46 - #10 SCOOP MUFFINS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS						
Muffin batter Water, cool (72°F) Almond extract Cherry pie filling, canned GOLD MEDAL® ZT VARIETY MUFFIN MIX (11544) Chocolate Chips	2 lb 6 oz 2 lb 5 lb 1 lb	4¾ cups 2 tsp 3 cups 1 box 2½ cups	<ol style="list-style-type: none"> POUR water and extract into mixing bowl. Stir until well blended. ADD mix. Mix using a wire whip or rubber spatula until batter is smooth. FOLD cherry pie filling and chocolate chips into fully mixed batter. DO NOT OVERMIX. <p>Scale</p> <ol style="list-style-type: none"> DEPOSIT #10 scoop of batter into paper-lined or generously-greased muffin cups. 						
Total Muffin Batter Weight	10 lb 6 oz								
Icing GOLD MEDAL® ZT READY-TO-SPREAD CHOCOLATE FUDGE ICING (11215)	10 oz	1 cup	<p>Bake</p> <table> <tr> <td>Convection Oven*</td> <td>350°F</td> <td>19-21 minutes</td> </tr> <tr> <td>Standard Oven</td> <td>400°F</td> <td>22-24 minutes</td> </tr> </table> <p><i>*Rotate pans baked in a convection oven one-half turn (180°) after 10 minutes of baking.</i></p>	Convection Oven*	350°F	19-21 minutes	Standard Oven	400°F	22-24 minutes
Convection Oven*	350°F	19-21 minutes							
Standard Oven	400°F	22-24 minutes							
Total Icing Weight	10 oz								
<p>NUTRITION (Values are calculated using weights of ingredients.)</p> <p>1 - #10 scoop muffin: Calories 360 (Calories from Fat 100); Total Fat 11g (Saturated Fat 5g; Trans Fat 1g); Cholesterol 20mg; Sodium 340mg; Total Carbohydrate 60g (Dietary Fiber 1g; Sugars 40g); Protein 3g</p>			<p>Finishing</p> <ol style="list-style-type: none"> HEAT chocolate icing in microwave until melted. DRIZZLE over cooled muffins. 						

CARAMEL APPLE VARIETY MUFFINS

YIELD: 48 - #10 SCOOP MUFFINS



CARAMEL APPLE VARIETY MUFFINS

YIELD: 48 - #10 SCOOP MUFFINS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Muffins Water, cool (72°F) Applesauce GOLD MEDAL® ZT VARIETY MUFFIN MIX (11544) Apples, fresh, peeled, chopped Caramel sauce, prepared	2 lb 6 oz 8 oz 5 lb 1 lb 8 oz 1 lb 2 oz	4¾ cups 1 cup 1 box 4½ cups 1½ cups	Muffins 1. POUR water and apple sauce into a mixing bowl. 2. ADD mix. Mix using a wire whip or rubber spatula until batter is smooth. 3. ADD apples. Mix until well blended. 4. FOLD caramel topping into fully mixed batter. DO NOT OVERMIX.
Total Muffins Weight	10 lb 8 oz		
Finishing Caramel sauce, prepared	12 oz	1 cup	Scale 1. DEPOSIT using a #10 scoop of batter into paper-lined or generously-greased muffin cups.
Total Finishing Weight	12 oz		Bake Convection Oven* 350°F 15-19 minutes Standard Oven 400°F 18-22 minutes
NUTRITION (Values are calculated using weights of ingredients.)			*Rotate pans baked in a convection oven one-half turn (180°) after 7 minutes of baking.
1 - #10 scoop muffin: Calories 260 (Calories from Fat 50); Total Fat 6g (Saturated Fat 2.5g; Trans Fat 0g); Cholesterol 20mg; Sodium 350mg; Total Carbohydrate 50g (Dietary Fiber 0g; Sugars 30g); Protein 2g			Finishing 1. ALLOW muffins to cool. 2. DRIZZLE caramel sauce evenly over the top of each muffin.

CINNAMON PEACH CORN MUFFINS

YIELD: 38 - #10 SCOOP MUFFINS



CINNAMON PEACH CORN MUFFINS

YIELD: 38 - #10 SCOOP MUFFINS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Water, cool (72°F)	2 lb 12 oz	5½ cups	1. POUR water into mixing bowl.
GOLD MEDAL® ZT CORN MUFFIN MIX (11442)	5 lb	1 box	2. ADD mix. Mix using a wire whip or rubber spatula until batter is smooth.
Peaches, canned, drained, chopped	1 lb 8 oz	3 cups	3. FOLD peaches and cinnamon into fully mixed batter.
Cinnamon, ground	1 oz	¼ cup	DO NOT OVERMIX.
Total Weight	9 lb 5 oz		Scale 1. DEPOSIT batter, using #10 scoop, into greased or lined standard muffin pans.
NUTRITION (Values are calculated using weights of ingredients.) 1 - #10 scoop muffin: Calories 230 (Calories from Fat 70); Total Fat 8g (Saturated Fat 2g; Trans Fat 2g); Cholesterol 35mg; Sodium 440mg; Total Carbohydrate 37g (Dietary Fiber 1g; Sugars 16g); Protein 3g			Bake Convection Oven* 375°F 14-19 minutes Standard Oven 425°F 19-24 minutes <i>*Rotate pans baked in a convection oven one-half turn (180°) after 7 minutes of baking.</i>

MOCHA CHOCOLATE CHIP MUFFINS

YIELD: 43 - #10 SCOOP MUFFINS



MOCHA CHOCOLATE CHIP MUFFINS

YIELD: 43 - #10 SCOOP MUFFINS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Coffee, brewed, cool	2 lb 6 oz	4¾ cups	1. POUR coffee into mixing bowl.
GOLD MEDAL® ZT VARIETY MUFFIN MIX (11544)	5 lb	1 box	2. ADD mix and cocoa. Mix using a wire whip or rubber spatula until batter is smooth.
Cocoa	1 oz	⅓ cup	3. FOLD chips into fully mixed batter. DO NOT OVERMIX.
Chocolate chips, semisweet	1 lb 2 oz	3 cups	Scale
Total Weight	8 lb 9 oz		1. DEPOSIT using a #10 scoop of batter into paper-lined or generously-greased muffin cups.
NUTRITION (Values are calculated using weights of ingredients.) 1 muffin: Calories 290 (Calories from Fat 90); Total Fat 10g (Saturated Fat 5g; Trans Fat 0g); Cholesterol 20mg; Sodium 320mg; Total Carbohydrate 48g (Dietary Fiber 0g; Sugars 28g); Protein 3g			Bake Convection Oven* 350°F 19-21 minutes Standard Oven 400°F 22-24 minutes <i>*Rotate pans baked in a convection oven one-half turn (180°) after 10 minutes of baking.</i>

RASPBERRY SOUR CREAM VARIETY MUFFINS

YIELD: 41 - #10 SCOOP MUFFINS



RASPBERRY SOUR CREAM VARIETY MUFFINS

YIELD: 41 - #10 SCOOP MUFFINS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS						
Water, cool (72°F)	1 lb 8 oz	3 cups	1. COMBINE water and sour cream into mixing bowl. Stir with a wire whip until well blended.						
Sour cream	1 lb	2 cups	2. ADD mix. Mix using a wire whip or rubber spatula until batter is smooth						
GOLD MEDAL® ZT VARIETY MUFFIN MIX (11544)	5 lb	1 box	3. FOLD in raspberries into fully mixed batter. DO NOT OVERMIX.						
Raspberries, IQF	1 lb	4 cups	Scale						
Total Weight	8 lb 8 oz		1. DEPOSIT using a #10 scoop of batter into paper-lined or generously-greased muffin cups.						
<p>NUTRITION (Values are calculated using weights of ingredients.)</p> <p>1 - #10 scoop muffin: Calories 270 (Calories from Fat 80); Total Fat 9g (Saturated Fat 4.5g; Trans Fat 0g); Cholesterol 30mg; Sodium 340mg; Total Carbohydrate 45g (Dietary Fiber 0g; Sugars 25g); Protein 3g</p>			<p>Bake</p> <table border="0"> <tr> <td>Convection Oven*</td> <td>350°F</td> <td>18-20 minutes</td> </tr> <tr> <td>Standard Oven</td> <td>400°F</td> <td>22-24 minutes</td> </tr> </table> <p><i>*Rotate pans baked in a convection oven one-half turn (180°) after 10 minutes of baking.</i></p>	Convection Oven*	350°F	18-20 minutes	Standard Oven	400°F	22-24 minutes
Convection Oven*	350°F	18-20 minutes							
Standard Oven	400°F	22-24 minutes							

SOUR CREAM, ONION AND CHIVES CORN MUFFINS

YIELD: 38 - #10 SCOOP MUFFINS



SOUR CREAM, ONION AND CHIVES CORN MUFFINS

YIELD: 38 - #10 SCOOP MUFFINS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Water, cool (72°F)	2 lb 10 oz	5¼ cups	1. COMBINE water and sour cream into a mixing bowl. Stir with a wire whip until well blended.
Sour cream	12 oz	1½ cups	2. ADD mix. Mix using a wire whip or rubber spatula until batter is smooth.
GOLD MEDAL® ZT CORN MUFFIN MIX (11442)	5 lb	1 box	3. FOLD in onion and chives into fully mixed batter. DO NOT OVERMIX.
Chives, dried	.5 oz	1½ cups	Scale
Onion, dried	6 oz	1½ cups	1. DEPOSIT using a #10 scoop of batter into paper-lined or generously-greased muffin cups.
Total Weight	8 lb 12.5 oz		Bake Convection Oven* 375°F 16-20 minutes Standard Oven 425°F 18-22 minutes <i>*Rotate pans baked in a convection oven one-half turn (180°) after 7 minutes of baking.</i>
NUTRITION (Values are calculated using weights of ingredients.) 1 muffin: Calories 240 (Calories from Fat 70); Total Fat 8g (Saturated Fat 2g; Trans Fat 0g); Cholesterol 45mg; Sodium 460mg; Total Carbohydrate 38g (Dietary Fiber 0g; Sugars 15g); Protein 3g			

BANANA CHOCOLATE CHIP QUICK BREAD

YIELD: 5 - 9 X 4-1/2 X 2-3/4 LOAF PANS, 8 SLICES PER LOAF



BANANA CHOCOLATE CHIP QUICK BREAD

YIELD: 5 - 9 X 4-1/2 X 2-3/4 LOAF PANS, 8 SLICES PER LOAF

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Quick Bread Batter Bananas, ripe, mashed Water, cool (72°F) GOLD MEDAL® ZT VARIETY MUFFIN MIX (11544) Chocolate chips, semisweet	2 lb 1 lb 8 oz 5 lb 12 oz	3 cups 3 cups 1 box 2 cups	1. COMBINE water and mashed bananas into mixing bowl. Stir with wire whip until well blended. 2. ADD muffin mix. Mix using a wire whip or rubber spatula until batter is smooth. 3. FOLD chocolate chips into fully mixed batter. Scale 1. DEPOSIT 1 lb 13 oz (3 cups) into 5 greased loaf pans. 2. SPRINKLE chocolate chips evenly over the top of the batter in each pan before baking. Bake Convection Oven* 325°F 40-45 minutes Standard Oven 375°F 45-50 minutes *Rotate pans baked in a convection oven one-half turn (180°) after 15 minutes of baking.
Total Quick Bread Batter Weight	9 lb 4 oz		
Topping Chocolate chips, semisweet	12 oz	2 cups	
Total Topping Weight	12 oz		
NUTRITION (Values are calculated using weights of ingredients.) 1 slice: Calories 370 (Calories from Fat 120); Total Fat 13g (Saturated Fat 6g; Trans Fat 0g); Cholesterol 15mg; Sodium 340mg; Total Carbohydrate 59g (Dietary Fiber 1g; Sugars 34g); Protein 3g			

CHERRY COBBLER QUICK BREAD

YIELD: 6 - 9 X 4-1/2 X 2-3/4 LOAF PANS, 8 SLICES PER LOAF



CHERRY COBBLER QUICK BREAD



YIELD: 6 - 9 X 4-1/2 X 2-3/4 LOAF PANS, 8 SLICES PER LOAF

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Oatmeal Streusel Topping GENERAL MILLS® QUICK OATS (11897) Flour, all purpose Brown sugar, packed Cinnamon, ground Butter, unsalted, cold	3 oz 4 oz 7 oz 4 oz	1 cup 1 cup 1 cup 1 Tbsp ½ cup	Oatmeal Streusel 1. COMBINE oatmeal, flour, brown sugar, cinnamon, and cold butter in a small mixing bowl with paddle attachment. 2. MIX on low speed 1-2 minutes, until crumbly. 3. RESERVE 1-1/2 cups for topping. 4. SET remaining streusel aside for batter. Quick Bread Batter 1. COMBINE water and sour cream into mixing bowl. Stir with wire whip until well blended. 2. ADD muffin mix. Mix using a wire whip or rubber spatula until batter is smooth. 3. FOLD in remaining streusel topping and cherry pie filling until just incorporated. Scale 1. DEPOSIT 1 lb 9 oz (approximately 3 cups) of batter into 6 greased loaf pans. 2. SPRINKLE approximately 1/4 cup of the reserved streusel over the top of the batter in each pan before baking. Bake Convection Oven* 325°F 40-45 minutes Standard Oven 375°F 45-50 minutes *Rotate pans baked in a convection oven one-half turn (180°) after 15 minutes of baking.
Total Oatmeal Streusel Topping Weight	1 lb 2 oz		
Quick Bread Batter Water, cool (72°F) Sour cream GOLD MEDAL® ZT VARIETY MUFFIN MIX (11544) Cherry pie filling, canned	2 lb 6 oz 8 oz 5 lb 1 lb	4¾ cups 1 cup 1 box 2½ cups	
Total Quick Bread Batter Weight	9 lb 6 oz		
NUTRITION (Values are calculated using weights of ingredients.) 1 slice: Calories 270 (Calories from Fat 80); Total Fat 9g (Saturated Fat 4.5g; Trans Fat 0g); Cholesterol 30mg; Sodium 320mg; Total Carbohydrate 46g (Dietary Fiber 0g; Sugars 26g); Protein 3g			

TIRAMISU QUICK BREAD

YIELD: 6 - 9 X 4-1/2 X 2-3/4 LOAF PANS, 8 SLICES PER LOAF



TIRAMISU QUICK BREAD



YIELD: 6 - 9 X 4-1/2 X 2-3/4 LOAF PANS, 8 SLICES PER LOAF

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Chocolate Cream Cheese Filling			Chocolate Cream Cheese Filling
Cream cheese, softened	1 lb	2 cups	1. MELT chocolate chips in microwave.
Sugar, granulated	4 oz	½ cup	2. MIX cream cheese, sugar, vanilla, eggs in a small mixer bowl with paddle attachment 4 minutes on medium speed.
Vanilla extract		2 tsp	3. SCRAPE bowl and paddle. Add chocolate.
Eggs, large, whole	4 oz	2 each	4. MIX 2 minutes on medium speed and set aside.
Chocolate chips, semisweet	8 oz	1¼ cup	Quick Bread Batter
Total Chocolate Cream Cheese Filling Weight	2 lb		1. POUR total amount of coffee into mixing bowl.
Quick Bread Batter			2. ADD muffin mix.
Coffee, brewed, cool	2 lb 6 oz	4¾ cups	3. MIX using a wire whip or spatula until batter is smooth
GOLD MEDAL® ZT VARIETY MUFFIN MIX (11544)	5 lb	1 box	Scale
Total Quick Bread Batter Weight	7 lb 6 oz		1. DEPOSIT approximately 10 oz (1 cup) of quick bread batter into 6 well greased loaf pans.

NUTRITION (Values are calculated using weights of ingredients.)

1 slice: Calories 270 (Calories from Fat 90); Total Fat 11g (Saturated Fat 6g; Trans Fat 0g); Cholesterol 40mg; Sodium 310mg; Total Carbohydrate 41g (Dietary Fiber 0g; Sugars 24g); Protein 3g

2. **LAYER** 2 oz (1/3 cup) of cream cheese filling down the center of each loaf pan.
3. **REPEAT** layering with 10 oz of quick bread batter and 2 oz of chocolate cream cheese filling.
4. **TOP** with approximately 2 oz of chocolate cream cheese filling.

Bake

Convection Oven*	325°F	40-45 minutes
Standard Oven	375°F	45-50 minutes

*Rotate pans baked in a convection oven one-half turn (180°) after 15 minutes of baking.

APPLE SAUSAGE CORN BAKED PANCAKES

YIELD: 9 - 8-INCH ROUND CAKE PANS, 8 SERVINGS PER CAKE



APPLE SAUSAGE CORN BAKED PANCAKES



YIELD: 9 - 8-INCH ROUND CAKE PANS, 8 SERVINGS PER CAKE

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS						
Breakfast sausage, precooked, diced	1 lb 2 oz	4 cups	<ol style="list-style-type: none"> COMBINE eggs and water into mixing bowl and beat with wire whip. ADD muffin mix. Mix using a wire whip until batter is blended and smooth. FOLD remaining ingredients into batter using a rubber spatula. DO NOT OVERMIX. <p>Scale</p> <ol style="list-style-type: none"> DEPOSIT 1 lb 4 oz (approximately 2-1/2 cups) of batter into 9 greased 8 inch round cake pans. <p>Bake</p> <table> <tr> <td>Convection Oven*</td> <td>350°F</td> <td>14-18 minutes</td> </tr> <tr> <td>Standard Oven</td> <td>400°F</td> <td>16-20 minutes</td> </tr> </table> <p><i>*Rotate pans baked in a convection oven one-half turn (180°) after 5 minutes of baking.</i></p>	Convection Oven*	350°F	14-18 minutes	Standard Oven	400°F	16-20 minutes
Convection Oven*	350°F	14-18 minutes							
Standard Oven	400°F	16-20 minutes							
Apples, canned in water, drained, diced	2 lb 10 oz	6 cups							
Red onion, fresh, diced	9 oz	2 cups							
Eggs, large, whole	7 oz	4 each							
Water, cool (72°F)	2 lb 8 oz	5 cups							
GOLD MEDAL® ZT CORN MUFFIN MIX (11442)	5 lb	1 box							
Sage, ground		2 Tbsp							
Total Weight	12 lb 4 oz								

NUTRITION (Values are calculated using weights of ingredients.)

1 pancake: Calories 180 (Calories from Fat 60); Total Fat 7g (Saturated Fat 1.5g; Trans Fat 0g); Cholesterol 40mg; Sodium 340mg; Total Carbohydrate 26g (Dietary Fiber 0g; Sugars 12g); Protein 3g

BLUEBERRY PANCAKE SQUARES

YIELD: 128 - 2 X 3-INCH SERVINGS



BLUEBERRY PANCAKE SQUARES

YIELD: 128 - 2 X 3-INCH SERVINGS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Water, cool (72°F) GOLD MEDAL® ZT COMPLETE BUTTERMILK PANCAKE MIX (11827) Blueberries, IQF	5 lb 8 oz 5 lb 3 lb	11 cups 1 box 9 cups	1. PREPARE mix according to box directions. Scale 1. DIVIDE batter evenly between 2 greased or parchment-lined full sheet pans. Spread evenly. 2. SPRINKLE blueberries evenly over the batter in each pan. Bake Convection Oven* 350°F 15-20 minutes Standard Oven 400°F 20-25 minutes <i>*Rotate pans baked in a convection oven one-half turn (180°) after 5 minutes of baking.</i>
Total Weight	13 lb 8 oz		
NUTRITION <i>(Values are calculated using weights of ingredients.)</i> 1 serving: Calories 70 (Calories from Fat 15); Total Fat 1.5g (Saturated Fat 0g; Trans Fat 0g); Cholesterol 5mg; Sodium 180mg; Total Carbohydrate 13g (Dietary Fiber 0g; Sugars 3g); Protein 1g			

BUTTERMILK LEMON PANCAKES WITH BLUEBERRY COMPOTÉ

YIELD: 82 - 4-INCH PANCAKES



BUTTERMILK LEMON PANCAKES WITH BLUEBERRY COMPOTÉ

YIELD: 82 - 4-INCH PANCAKES

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Blueberry Compote Blueberries, IQF Corn Syrup	3 lb 1 lb 8 oz	9¾ cups 2 cups	Blueberry Compote 1. COMBINE blueberries and corn syrup in a medium sauce pan. 2. SIMMER for 10-14 minutes until mixture starts to thicken. 3. REMOVE from heat. Keep warm
Total Blueberry Compote Weight	4 lb 8 oz		
Pancake Batter Water, cool (72°F) GOLD MEDAL® ZT COMPLETE BUTTERMILK PANCAKE MIX (11827) Lemon zest Lemon extract	5 lb 8 oz 5 lb 3 oz 1 oz	11 cups 1 box ¾ cup 2 Tbsp	Pancake Batter 1. COMBINE water, zest and extract in a mixing bowl. Stir together with wire whip until well blended. 2. ADD pancake mix. Mix using a wire whip or rubber spatula until batter is blended and smooth. 3. DEPOSIT 2 oz of batter onto a lightly greased 375°F griddle. 4. GRILL for 1-1/2 minutes on each side, or until puffed and edges begin to dry. Turn only once.
Total Pancake Batter Weight	10 lb 12 oz		
NUTRITION <i>(Values are calculated using weights of ingredients.)</i> 1 - 2 oz pancake: Calories 140 (Calories from Fat 20); Total Fat 2.5g (Saturated Fat 0.5g; Trans Fat 0g); Cholesterol 10mg; Sodium 290mg; Total Carbohydrate 27g (Dietary Fiber 1g; Sugars 8g); Protein 2g			Finishing 1. TOP each pancake with approximately 1 Tbsp of blueberry compote and serve.

MOCHA CAPPUCCINO PANCAKES SERVED WITH CINNAMON WHIPPED CREAM

YIELD: 82 - 4-INCH PANCAKES



MOCHA CAPPUCCINO PANCAKES SERVED WITH CINNAMON WHIPPED CREAM YIELD: 82 - 4-INCH PANCAKES

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
<p>Cinnamon Whipped Cream</p> <p>Whipping cream, heavy</p> <p>Sugar, granulated</p> <p>Cinnamon, ground</p>	<p>2 lb 8 oz</p> <p>8 oz</p>	<p>5 cups</p> <p>1 cup</p> <p>1 Tbsp</p>	<p>Cinnamon Whipped Cream</p> <ol style="list-style-type: none"> COMBINE cream, sugar and cinnamon in a mixer bowl. WHIP with a whip attachment on medium speed approximately 4-6 minutes. DO NOT OVER WHIP. REFRIGERATE until needed. <p>Pancake Batter</p> <ol style="list-style-type: none"> COMBINE coffee and mix in a mixing bowl. MIX using a wire whip until batter is blended and smooth. DEPOSIT 2 oz of batter onto a lightly greased 375°F griddle. GRILL for 1-1/2 minutes on each side or until puffed and edges begin to dry. Turn only once. <p>Finishing</p> <ol style="list-style-type: none"> TOP each pancake with approximately 1 Tbsp of cinnamon whipped cream and 1 Tbsp of chocolate shavings.
Total Cinnamon Whipped Cream Weight	3 lb		
<p>Pancake Batter</p> <p>Coffee, brewed, cool</p> <p>GOLD MEDAL® ZT COMPLETE BUTTERMILK PANCAKE MIX (11827)</p>	<p>5 lb 8 oz</p> <p>5 lb</p>	<p>11 cups</p> <p>1 box</p>	
Total Pancake Batter Weight	10 lb 8 oz		
<p>Finishing</p> <p>Chocolate shavings, semi-sweet</p>	3 lb 6 oz	8 cups	
Total Finishing Weight	3 lb 6 oz		

NUTRITION (Values are calculated using weights of ingredients.)

1 - 2 oz pancake: Calories 250 (Calories from Fat 110); Total Fat 12g (Saturated Fat 7g; Trans Fat 0g); Cholesterol 25mg; Sodium 290mg; Total Carbohydrate 33g (Dietary Fiber 1g; Sugars 16g); Protein 3g

OATMEAL RAISIN PANCAKES WITH CINNAMON SOUR CREAM

YIELD: 140 - 4-INCH PANCAKES



OATMEAL RAISIN PANCAKES WITH CINNAMON SOUR CREAM

YIELD: 140 - 4-INCH PANCAKES

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Cinnamon Sour Cream Topping			Cinnamon Sour Cream Topping
Sour Cream	2 lb	4 cups	1. COMBINE sour cream, sugar and cinnamon into a mixing bowl.
Sugar, granulated	6 oz	¾ cup	2. MIX using a wire whip until blended and smooth.
Cinnamon, ground		2 Tbsp	3. REFRIGERATE until needed.
Total Cinnamon Sour Cream Topping Weight	2 lb 6 oz		Pancake Batter
Pancake Batter			1. COMBINE water, brown sugar, and raisins in a mixing bowl.
Water, cool (72°F)	5 lb 8 oz	11 cups	2. ADD mix.
Brown sugar, unpacked	2 lb	4½ cups	3. MIX using a wire whip until batter is blended and smooth.
Raisins	2 lb	6 cups	4. FOLD oats into batter.
GOLD MEDAL® ZT COMPLETE BUTTERMILK PANCAKE MIX (11827)	5 lb	1 box	5. DEPOSIT 2 oz of batter onto a lightly greased 375°F griddle.
GENERAL MILLS® QUICK OATS (11897)	1 lb 2 oz	6 cups	6. SPREAD the batter into a 4 inch pancake by gently tapping it with the back of the ladle.
Total Pancake Batter Weight	15 lb 10 oz		7. GRILL for 2 minutes on each side or until puffed and edges begin to dry. Turn only once.
NUTRITION (Values are calculated using weights of ingredients.)			Finishing
1 - 2 oz pancake: Calories 140 (Calories from Fat 25); Total Fat 2.5g (Saturated Fat 1g; Trans Fat 0g); Cholesterol 5mg; Sodium 190mg; Total Carbohydrate 26g (Dietary Fiber 1g; Sugars 13g); Protein 2g			1. TOP each pancake with approximately 1 Tbsp of cinnamon sour cream.