Bake'n Joy

One product…
Endless possibilities!

Bake'n Joy Ultra Moist Muffin Base

Bake'n Joy Foods - 351 Willow Street - No. Andover - MA - 01845 - 800-666-4937

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Basic Ultra Moist

Ingredient	Amount
Ultra Moist Base	5 Lbs.
Liquid Whole Eggs	1 Lb. 12 oz.
Oil	1 Lb. 8 oz.
Water	1 Lb. 2 oz.

Handling Instructions

1. **Combine** 5 lbs. base and liquid whole eggs.
2. **Mix** 1 minute on low speed, then 3 minutes on medium speed.
3. **Add** oil and water and mix 1 minute on low speed.
4. **Scrape** down and mix 1 more minute on low speed.
   Unless otherwise indicated, add-ins should be incorporated by hand after the mixing process has been completed.
5. **Deposit** in prepared pans.

Baking Instructions (see attached grid for baking different shapes):
Standard Oven: Bake at 375-400° F for approximately 25-30 minutes or until done.
Convection Oven: Bake at 325-350°F for 10 minutes with fan off. Turn fan on and bake for an additional 15 minutes or until done. Done top springs back when lightly depressed with fingertip.

The following varieties of Ultra Moist muffins, cream cakes, loaves, rings and more can be created by folding in different "add-ins". ***Unless otherwise noted, "add-ins" should be incorporated by hand after mixing process has been complete.***

Muffin Varieties from Ultra Moist Base

Blueberry or Cranberry
1lb., 4 oz. blueberries (add after step 4) or 1 lb., 4 oz. cranberries (add after step 4)

Banana Nut or
Banana Chocolate Chip
reduce water to 1 lb.
1 lb. banana puree (add in step 3) 8 oz. walnuts (add after step 4) or
8 oz. chocolate chips (add after step 4)
Top with walnuts and/or chocolate chips, optional

Cappuccino
1 ½ oz. instant coffee (dissolve in water)
½ oz. cinnamon
1 oz. orange icing fruit
Combine above ingredients then add in step 1.

Bran
increase water to 1 lb., 8 oz.
1 lb. bran (add in step 1)
2-3 oz. molasses (add in step 1)
1 lb. raisins, soaked and drained, optional (add after step 4)

Corn
1 lb. corn meal (add in step 1) 8 oz. water

Black Forest
Increase oil to 1 lb., 11 oz.
12 oz. Bake'n Joy Fudge Base (add in step 1) 1 lb. chopped cherries
(fold in by hand once mixing is complete)

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Continued

Carrot Cake
1 oz. cinnamon, ¼ oz. nutmeg, ¼ oz. cloves Combine above ingredients and add in step 1. Fold in by hand once mixing is complete:
1 lb. shredded carrots, 8 oz. walnuts, 4 oz. crushed pineapple, 8 oz. raisins (soaked)

Cherry Nut
1 lb. maraschino cherries, chopped (add in step 3)
8 oz. walnuts (add in step 3)
Top with maraschino cherry halves, optional

Chocolate and Double Chocolate
increase oil to 1 lb., 11 oz.
12 oz. Bake'n Joy Fudge Base (add in step 1) Add 1 lb. chocolate chips after step 4 for Double Chocolate

Chocolate Chip
1 lb. chocolate chips (add after step 4) Top with chocolate chips, optional

CranApple
1 lb. diced apples, drained (add after step 4) 8 oz. cranberries, frozen (add after step 4) Top with cranberries before baking, optional

Cranberry Orange Nut
3 oz. orange icing fruit (add in step 1)
1lb., 4 oz. cranberries, frozen (add after step 4) 8 oz. chopped walnuts (add after step 4)
Top with cranberries and chopped nuts, optional

Date Nut
2 oz. molasses (add in step 1)
1lb., 8 oz. chopped dates (add after step 4) 8 oz. chopped walnuts (add after step 4) Top with chopped nuts and dates, optional

Lemon Coconut or Lemon Poppy
2 oz. lemon icing fruit (add at step 1)
8 oz. sweet shredded coconut (add after step), *OR*
2 ½ oz. poppyseeds

Maple Walnut
1 oz. maple flavor (add in step 1) 8 oz. walnuts (add in step 3)
Top with walnuts, optional

Peach Melba
10 oz. diced peaches, 10 oz. chopped pecans (fold in by hand once mixing is complete)

Pistachio
2 oz. almond flavor, 8 oz. chopped walnuts,
1 tsp. green liquid food coloring (add to water)

Pumpkin
¼ oz. nutmeg (add in step 1)
1 oz. cinnamon (add in step 1)
1 lb. pumpkin (add in step 1)
1 lb. raisins, soaked and drained (add after step 4)

Rum Raisin
1 oz. rum flavor (add in step 1)
1 lb. raisins, soaked and drained (add in step 3)
Top with sugar, optional

Raspberry Mocha
1 ½ oz. instant coffee (dissolved in water)
1 lb. raspberries and 1 lb. chocolate chips (fold in by hand once mixing is complete)

Strawberry Banana
8 oz. banana puree, 1 ½ oz. banana flavor
Combine above ingredients and add in step 1.
1lb. diced strawberries (fold in by hand once mixing is complete).

Summer Fling
2 oz. lemon emulsion, incorporate in step 1.
8 oz. wild blueberries, 8 oz. strawberries,
8 oz. diced peaches (fold in by hand once mixing is complete)

Sweet Potato
1 oz. cinnamon, ½ oz. nutmeg
Combine above ingredients and add in step 1.
1 lb. sweet potatoes (fold in by hand once mixing is complete)

Zucchini Walnut
¼ oz. nutmeg (add in step 1)
1 oz. cinnamon (add in step 1)
1 lb. zucchini, shredded/chopped (add after step 4)
8 oz. chopped walnuts (add after step 4)
Topped with chipped walnuts, optional

Loaf Cakes from Ultra Moist Base

Ingredients	Small Batch	Large Batch
Ultra Moist Base	10 lbs.	20 lbs.
Liquid Whole Eggs	3.5 lbs.	7 lbs.
Oil	3 lbs.	6 lbs.
Water	2 lbs. 4 oz.	4 lbs. 8 oz.

Handling Instructions

1. Combine mix and eggs.
2. Mix 1 minute on 1st speed, then 3 minutes on medium speed.
3. Add water and oil
4. Scrape bowl and mix 1 minute on 1st speed then 2 more minutes on medium speed.
5. Put 4.5 lbs. of batter into a bowl.

Lemon Batter

Add 1 oz. lemon icing fruit and 1 tablespoon lemon oil to small batch, double for large batch.

Lemon Icing

Add 2 tablespoons granulated sugar to 1 cup boiling water. Put 2 cups of confectionary sugar in a bowl and add zest of 1 grated lemon and 1 capful of lemon emulsion / oil in confectionary sugar. Slowly pour hot water into sugar while whisking into a creamy consistency. Apply to top and sides of lemon loaf.

Chocolate Chip

Add 1 lb. chocolate chips

Plain

Add 1 oz. of vanilla

Double Chocolate

Blend 8 oz. cocoa with dry mix. Then increase liquid by 4 oz water and 2 oz. oil in small batch. Double amounts for large batch. After fully mixed add ½ lb. of chocolate chips for small batch and 1 lb. for large batch.

Marble

Deposit 3 lbs. Ultra Moist and 1.5 lbs. Double Chocolate Batter from above and swirl with wooden dowel.

Blueberry

Add 12 oz. of blueberries and butter streusel on top if desired

Baking Instructions

Rack or Convection Oven: Bake at 290 degrees for 70 – 80 minutes. Check with toothpick or internal temperature of 212 degrees.

All Butter Loaf Cakes from Ultra Moist Base

Ingredients	Small Batch	Large Batch
Ultra Moist Base	10 lbs.	20 lbs.
Liquid Whole Eggs	3.5 lbs.	7 lbs.
Butter Softened	3 lbs.	6 lbs.
Water	2 lbs. 4 oz.	4 lbs. 8 oz.

Handling Instructions

1. Cream butter until smooth and scrape down bowl.
2. Add eggs, mix and water.
3. Mix 1 minute on 1st speed, then 2 minutes on medium speed.
4. Scrape down bowl and mix 2 minutes on medium speed.
5. Deposit 4.3 lbs. of batter into Pullman pan or any other baking pan. (see reference baking sheet)

Lemon Batter

Add 1 oz. lemon icing fruit and 1 tablespoon lemon oil to small batch, double for large batch.

Lemon Icing

Add 2 tablespoons granulated sugar to 1 cup boiling water. Put 2 cups of confectionary sugar in a bowl and add zest of 1 grated lemon and 1 capful of lemon emulsion / oil in confectionary sugar. Slowly pour hot water into sugar while whisking into a creamy consistency. Apply to top and sides of lemon loaf.

Chocolate Chip

Add 1 lb. chocolate chips

Plain

Add 1 oz. of Vanilla

Double Chocolate

Blend 8 oz. cocoa with dry mix. Then increase liquid by 4 oz water and 2 oz. oil in small batch. Double amounts for large batch. After fully mixed add ½ lb. of chocolate chips for small batch and 1 lb. for large batch.

Marble

Deposit 3 lbs. Ultra Moist and 1.5 lbs. Double Chocolate Batter from above and swirl with wooden dowel.

Blueberry

Add 12 oz. of blueberries and butter streusel on top if desired

Baking Instructions

Rack or Convection Oven: Bake at 290 degrees for 70 – 80 minutes. Check with toothpick or internal temperature of 212 degrees.

Crumb Cakes from Ultra Moist Base

Ingredient	Amount
Ultra Moist Base	5 Lbs.
Liquid Whole Eggs	28 oz.
Oil	24 oz.
Water	1 Lb. 2 oz.

Step 1: Make Cake Portion

Handling Instructions

1. Combine mix and eggs.
2. Mix 1 minute on 1st speed, then 3 minutes on medium speed.
3. Add water and oil
4. Scrape bowl and mix 1 minute on 1st speed then 2 more minutes on medium speed.
5. Prepare trays with pan grease and baking paper on bottom.
6. Fill Pan with batter about 1/3 full.

Baking Instructions

Convection Oven: Bake at 325 degrees for 25 minutes or until done. Take out of oven and cool.

Step 2: Add Spreads or Fillings

Add spread across top of cake, ie., Honey Glaze, Raspberry Filling, Apple, Blueberry or Peach.

Step 3: Crumb Mixture

Cinnamon Crumb Mixture

3 lbs. Ultra Moist
1 lb. Butter – COLD (cut into small pieces)
1.5 oz. Cinnamon
(for other crumb ideas see Streusel recipe page)

Combine ingredients and mix on 2nd speed until crumbs are chunky.
Place crumbs on top of cake and filling, pile it up high.

Step 4: 2ndBake:

Bake at 325 degrees for 15 minutes more until crumbs are firm.

Cover with powdered sugar or white string icing.

Streusel Recipes from Ultra Moist Base

It's so easy. . . use the same Ultra Moist Base you use for muffins and bundt cakes to create a variety of streusel toppings to complement your baked goods. Here are 10 simple recipes you can whip up in no time!

What you'll do:

- Weigh your ingredients.
- Use cold, diced butter.
- Mix on speed 1 for one minute and then on speed 2 until the streusel starts to crumble in the bowl. Don't overmix.

Chocolate (Pudding Cake Base)
3 lbs. Chocolate Pudding Cake Base 1 lb. Butter

Chocolate
3lbs. Ultra Moist Base 1 lb. Butter
4 oz. Dark Cocoa

Peanut Butter
3lbs. Ultra Moist Base 12 oz. Butter
4oz. Peanut Butter (baker's peanut butter is best)

White Chocolate
3 lbs. Ultra Moist Base 1 lb. Butter
1 3 oz. pkg. White Chocolate pudding mix

Nutella
3 lbs. Ultra Moist Base 12 oz. Butter
5 oz. Nutella

Lemon
3 lbs. Ultra Moist Base 1 lb. Butter
3 oz. pkg. Lemon gelatin mix
1 oz. Lemon extract

Lime
3 lbs. Ultra Moist Base 1 lb. Butter
1 3 oz. pkg. Lime gelatin mix

Lemon Coconut
3 lbs. Ultra Moist Base 1 lb. Butter
1 oz. Lemon extract
8 oz. shredded, sweetened coconut

Pina Colada
3 lbs. Ultra Moist Base 1 lb. Butter
1 oz. Pina Colada extract
8 oz. shredded, sweetened coconut

Pumpkin Spice
3 lbs. Ultra Moist Base 1 lb. Butter
1 3 oz. pkg. Pumpkin Pie pudding mix or
1 oz. Pumpkin Pie Spice

Honey Yogurt Crunch 3 lbs. Ultra Moist Base 12 oz. Butter
4 oz. Yogurt
2 oz. Honey
2 cups Quick Oats

Creamy Cheese Filling
1 lb. Ultra Moist Base
½ lb. Cream Cheese 2 - 3 Eggs
1 Tbsp Vanilla

Cookies from Ultra Moist Base

Ingredients	Small Batch	Large Batch
Ultra Moist Base	5 Lbs.	50 Lbs.
Baking Soda	1 tsp.	4 oz.
Margarine	12 oz.	8 Lbs.
Brown Sugar	6.4 oz.	4 Lbs.
Liquid Eggs	13 oz.	8 Lbs.
Vanilla Flavor	1 tsp.	4 oz.
Water	2 oz.	1 Lb.
Chocolate Chips	6 oz.	10 Lbs.

Handling Instructions

1. Cream butter and brown sugar until smooth.
2. Scrape bowl and add vanilla, eggs, mix, baking soda, and water.
3. Mix 1 minute on medium speed.
4. Add chips and mix on low speed until incorporated.
5. Scoop desired sized with ice cream scooper on to a parchment lined sheet pan.

Baking Instructions

Convection Oven: Bake 12 - 18 minutes, depending on size, at 300 degrees.
Rack or Revolving Oven: Bake 12 - 18 minutes, depending on size, at 325 – 350 degrees.

Whoopie Pies from Ultra Moist Base

Ingredients	Amount
Ultra Moist Base	5 Lbs.
All-Purpose Flour	8 oz.
Liquid Whole Eggs	1 Lb. 12 oz.
Oil	1 Lb. 8 oz.
Water	1 Lb. 2oz.

Mixing Instructions

1. **Place** Liquid Eggs in bowl, add base and flour.
2. **Mix** 1 minute on low speed, then 3 minutes on medium speed.
3. **Add** oil and water and mix 1 minute on low speed.
4. **Scrape** down and mix 1 more minute on low speed.

Baking & Assemble Instructions

1. Line sheet pans with paper and deposit batter on to pans in a 4 x 6 configuration (Recommended: use a #24 scoop)
2. Bake at 350 degrees for 10 – 13 minutes until done and allow to cool.
3. Using a pastry bag, fill ½ of whoopie pie shells with White Whoopie Pie or other frosting.
4. Using the remaining ½ whoopie pie shells, place on top of filled halves to form a sandwich.

Whoopie Pie Varieties:

Double Chocolate batter with White Whoopie Pie Cream, chocolate frosting, mocha frosting, or peanut butter frosting.
Orange batter with White Whoopie Pie Cream
Pistachio batter with White Whoopie Pie Cream
Chocolate Chip batter with Chocolate or White Whoopie Pie Cream
Pumpkin batter with White Whoopie Pie Cream or maple frosting

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Black and White Cookies from Ultra Moist Base

Ingredients	Amounts
Ultra Moist Base	5 Lbs.
All-Purpose Flour	8 oz.
Liquid Whole Eggs	1 Lb. 12. oz.
Oil	1 Lb. 8 oz.
Water	1 Lb. 2 oz.

Mixing Instructions

1. **Place** Liquid Eggs in bowl, add base and flour.
2. **Mix** 1 minute on low speed, then 3 minutes on medium speed.
3. **Add** oil and water; mix 1 minute on low speed.
4. **Scrape** down and mix 1 more minute on low speed.

Baking & Assemble Instructions

1. Line sheet pans with paper and deposit batter on to pans in a 4 x 6 configuration in 2 – 3 oz. scoops.
2. Bake at 350 degrees for 10 – 13 minutes until done and allow to cool.
3. Using RTU Chocolate Icing spread evenly on 50% of the cookie. Return to sheet pan to fully cool and icing to set.
4. When cooled using RTU Vanilla Icing spread evenly on remaining 50% of the cookie. Return to sheet pan to fully cool and icing to set.

Black and White Cookie Varieties:

Use food coloring to change color of icing to satisfy any holiday or seasonal decoration.

Raspberry Princess Bars from Ultra Moist Base

(Recipes are formulated for a half sheet pan – please adjust if you're making a full or quarter sheet)

What You'll Need:

Base

- 2 lbs., 8 oz. Ultra Moist Base (#6730150) or New England Crumb Cake Base (#6320150)
- 8 oz. unsalted butter(cold)
- 8 oz. choppedwalnuts
- 8 oz. shreddedcoconut
- 2 lbs. raspberry filling (we recommend our Raspberry Turnover Filling, #7811420)

Topping

- 1 lb., 3 oz. Gourmet Butter Streusel (#5157412)
- 4 oz. shreddedcoconut
- 4 oz. choppedwalnuts
- 2 oz. meltedbutter

What you'lldo:

1. Put mix, walnuts and shredded coconut in bowl with paddle; mix on 1st speed until combined.
2. Add cold butter and mix 3-5 minutes on 1st speed until crumbly (butter chunks are about pea-sized).
3. Spray a half sheet with pan release and spread mixture in pan, pressing to the edges; place parchment paper over the mixture and place another half sheet pan on top and firmly pressdown.
4. Soften raspberry filling in microwave (about 1 minute, stirring halfway through); spread filling evenly over mixture in pan.
5. Create topping: combine all ingredients in mixer until crumbly.
6. Sprinkle topping over raspberry filling.

Bake at 350°F for 22-26 minutes, until goldenbrown.
Cut into any size or shape and enjoy!

Peanut Butter and Jelly Bars

(Recipes are formulated for a half sheet pan – please adjust if you're making a full or quarter sheet)

What you'll need:

- 5 lbs. Ultra Moist Base (#6730150) or New England Crumb Cake Base(#6320150)
- 12 oz. unsalted butter(softened)
- 2 lbs., 12 oz. crunchy peanut butter
- 1 lb., 10 oz. of grape or other flavored jelly or jam

What you'll do:

- Combine first three ingredients in bowl with paddle; mix until combined, but crumbly (1-3 minutes on 1st speed).
- Spray a half sheet with pan release and spread about 2/3 of the mixture in pan, pressing to the edges; place parchment paper over the mixture and place another half sheet pan on top and firmly press down.
- Spread jelly/jam over the mixture, topping completely.
- Sprinkle remaining 1/3 of the mixture over the top.

Bake at 350°F for 22-28 minutes, until golden brown.

Alternate flavor: Chocolate Peanut Butter

- In place of jelly/jam, top first layer generously with chocolate chips (about 1 lb., 8 oz.).
- Finish with the remaining 1/3 mixture and bake.

Try peanut butter chips, too!
Cut into any size or shape and enjoy!

Apple Crisp from Ultra Moist Base

What you'll need:

- 6 Apples peeled, cored and sliced
- 2 lbs. Ultra Moist Base
- 12 oz. Chilled Butter
- 1 - 2 tbsp Cinnamon

What you'lldo:

- **Combine** the butter, Ultra Moist Base and cinnamon with hand or commercial mixer on low speed until blended. ***(set mixture aside)***
- Lay sliced apples in bottom of pan.
- Pour mixture over the top of the apples.

Convection Oven: Bake 40 -45 minutes at 300 degrees.
Conventional Oven: Bake 40-45 minutes at 350 degrees.

Jalapeno Corn Bread w/Chipotle Cheddar & Applewood Bacon

What you'll need:

- 2 lbs. Ultra Moist Corn Batter (from variety batter instructions)
- 12 oz. Chipotle Cheddar Cheese (grated)
- 4 oz. Chopped Jalapenos
- ¼ lb. Applewood Bacon cooked and crumbled

What you'll do:

- Spray bottom of aluminum or hotel pan with nonstick spray.
- Thoroughly combine all ingredients.

Convection Oven: Bake 40 - 45 minutes at 300 degrees until firm on top.
Conventional Oven: Bake 40 -45 minutes at 350 degrees until firm on top.

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ApproximateBaking Times for Various Shapes and Sizes

Item	Bake Temperature		Bake Time	
	Standard Oven	Convection Oven	Standard Oven	Convection Oven
3 ½-4 ½ oz. Muffins	375°F	325°F	25-30 min.	10 min. with fan off, 15-20 min. with fan on
6 oz. Muffins	375°F	325°F	35-40 min.	10 min. with fan off, 25-30 min. with fan on
Mini Muffins	375°F	325°F	15-20 min.	5 min. with fan off, 10-15 min. with fan on
10" Ring Cake	365°F	320°F	1 hour	10 min. with fan off, 50 min. with fan on
7" Ring Cake	365°F	320°F	35-40 min.	10 min. with fan off, 25-30 min. with fan on
9" or 10" Round (½ filled)	365°F	320°F	35 min.	10 min. with fan off, 25 min. with fan on
1 lb. Loaf	375°F	325°F	20-25 min.	10 min. with fan off, 10-15 min. with fan on
Full Sheet	375°F	325°F	25-30 min.	10 min. with fan off, 15-20 min. with fan on
¼ or ½ Sheet	375°F	325°F	20-25 min.	10 min. with fan off, 10-15 min. with fan on

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The Ultra Moist Base Tool Box

FLAVOR	INGREDIENTS/ TOPPINGS	TOOLS
Blueberry	Frozen Blueberries Butter Streusel Sanding Sugar	3 Large Cavity Pans 3 Metal Salad Bowls or Buckets Scoops 2 # 6; 2 #30 Apron Large Muffin Liners or other asstd. Molds, Pans Pan Spray Scrapers **Staple Ingredients** Banana Icing Fruit Molasses Cinnamon Chocolate Chips Coarse Corn Meal Green Food Coloring Almond Extract Vanilla Walnuts Cinnamon Streusel Butter Streusel Sanding Sugar Raisins Bran Flake
Cranberry Orange Nut	Crushed Walnuts Orange Icing Fruit Frozen Cranberries	
Mandarin Orange Cinnamon Coffee Cake	Orange Icing Fruit Ground Cinnamon Cinnamon Chips Gourmet Cinnamon Streusel	
Lemon Poppy	Lemon Icing Fruit Lemon Oil (optional) Poppy Seeds	
Corn	Coarse Corn Meal Egg Shade	
Banana Nut	Banana Icing Fruit Crushed Walnuts	
Pistachio	Green Food Coloring Almond Extract	
Chocolate Chip	Desired size Chocolate Chips	
Double Chocolate	BNJ Chocolate Pudding Cake Base, 50# Bag	
Oat Bran	Oats, Bran Flakes, Molasses	
Raisin Bran	Soaked Raisins Bran Flakes Molasses	
Carrot Raisin	Shredded Carrots Raisins Nutmeg Cinnamon	

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The Ultra Moist Base

FLAVOR	INGREDIENTS/ TOPPINGS	TOOLS
Cappuccino LF Muffins	Instant Coffee Cinnamon Chips BNJ Low Fat Basic Mix	3 Large Cavity Pans 3 Metal Salad Bowls or Buckets Scoops 2 # 6; 2 #30 Apron Large Muffin Liners or other asstd. Molds, Pans Pan Spray Scrapers
Boston Creme Muffin	Chocolate Donut Dip Bavarian Creme	
Apple Cinnamon	Frozen Diced Apples Gourmet Cinnamon Streusel	
Chocolate Cheese	Cream Cheese Vanilla	
Georgia Peach	Frozen Diced Peaches Pecans Raspberry Icing Fruit	

Other Mixes/Bases/Fillings/Toppings

6306150	Chocolate Pudding Cake Base 50 #
6730150	Ultra Moist Base 50 #Bag
7520438	Bavarian Creme Filling 38 #Pail
5157415	Butter Streusel 15 # Box
5127415	Cinnamon Streusel 15 #Box
0209415	Sanding Sugar 16 #Box
5129422	Chocolate Donut Dip 22 # Pail
6107150	Deluxe Corn (KC) 50 # Bag
6105150	Honey Bran MFMX 50 #Bag

Crumb Cakes Ultra Moist Base

Tortas miga pequeño lote
Base húmedo Ultra 10
huevos 3.5
aceite 3
agua 2.25

Combine la mezcla y huevos - Mezclar 1 minuto en 1ª velocidad y luego 3 minutos a velocidad media Añadir agua y el aceite , Raspe bol y mezclar 1 minuto a 1 ° y luego 2 minutos más a velocidad media .

Preparar las bandejas con grasa de la sartén y papel de hornear en la parte inferior
Llene la bandeja con la masa de unos 1/3 . Hornear a 325 durante 25 minutos hasta que esté hecho . Sacar del horno y dejar enfriar.
Agregar distribuidas en la parte superior de la torta , es decir , glaseado de miel , relleno de frambuesa , manzana, etc.

la mezcla de migajas
3 lb Ultra húmedo
1 libra de mantequilla - FRÍO (cortado en trozos pequeños) 1,5 oz Canela
Combinar los ingredientes y mezclar en 2ª velocidad hasta que las migas son algo pesada .

Migas colocar en la parte superior de la torta. Amontonarla alta . Hornear 15 minutos más hasta que las migas estén firmes.

Cubrir con azúcar en polvo o formación de hielo blanco cadena

Cookies Ultra Moist Base

Galletas de Chocolate

Mantequilla o margarina 13 onzas Brown Sugar 7 oz.
Mezclar 5 libras
Huevos 13 oz.
Agua 2 oz.
Virutas de chocolate 1 lb.

Mantequilla crema o margarina con el azúcar marrón hasta que esté suave y cremosa suave Añadir la mezcla , los huevos , el agua y 1/2 de los chips de Choc
Mezclar a velocidad 2nd durante 2 minutos.

Saque con Green Mango Scooper Aprox 3 oz
Dip de galletas mezcla en el resto de Choc chips y colocar en bandeja de horno . 8 galletas por plato .

Hornear a 325 grados durante 18-20 minutos

Loaf Cakes Ultra Moist Base

Tortas de pan
Base Ultra húmedo 10 libras (Small Batch)
Huevos 7 libras
6 libras de petróleo agua 2.25
Base Ultra húmedo de 20 libras (lote grande)
Huevos 14 libras
Aceite de 12 libras Agua
4,5 libras

- Combine la mezcla y huevos - Mezclar 1 minuto en 1ª velocidad y luego 3 minutos a velocidad media
- Añadir agua y el aceite, Raspe bol y mezclar 1 minuto a 1 ° y luego 2 minutos más a velocidad media.
- Ponga 4.5 libras de la mezcla en un tazón
- Agregue 1 de civil onzas de vainilla

Helado del limón - Añadir 3 fulls del casquillo de la formación de hielo del limón Emusion '- Añadir 2 cucharadas de azúcar granulada 1 taza de agua hirviendo. Ponga ½ lb 6 X confitería de azúcar en un bol. Añadir la ralladura de 1 limón rallado y 1 tapón de emulsión de limón en azúcar de confitería. Vierta lentamente el agua caliente en el azúcar, mientras que wisking en una consistencia cremosa. Aplicar arriba y los lados de limón Pan.

Chocolate Chip - Añadir 1 virutas de chocolate lb

Doble Chocolate Añadir las virutas de chocolate ½ lb - Uso XL chocolate Crema Base de la torta.
La receta en la Bolsa

Mármol - Depósito 3 lbs Ultra húmedo y 1.5 libras XL base de chocolate.
Doble Chocolate - Añadir ½ lb virutas de chocolate/

Arándano - Añadir 12 oz arándanos y mantequilla Streusel en la parte superior si se desea.

Hornear a 290 grados en horno de convección durante 70-80 minutos.

Consulte con un palillo o la temperatura interna de 205-210