

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.

