

# STRAWBERRIES & CREME MUFFINS



Looking for a light refreshing flavor for those summer munchies? Well, look no further. After chocolate and vanilla, the most popular requested flavor is Strawberry, and what better companion could there be than Crème. This muffin certainly fits the bill. A moist strawberry flavored muffin with a creamy Bavarian filling. And, most important for you is that it is very easy to produce.

## EXTRA SALES AND PROFITS FOR YOU!

Create a display of your other summer treats along with colorful fresh fruit then place these luscious muffins in a prominent spot in the display. Of course, it goes without saying, have plenty of samples on hand to let your customers see and taste them. Have several pre-packaged dozens or half dozens on hand for quick impulse sales.

## BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Crème Cake Mix
- Strawberry Fruit-O
- Bavarian Filling



## STRAWBERRY STREUSEL RECIPE

Rub together by hand until small lumps form:

- 4-pounds Crème Cake Mix (dry)
- 1-pound butter or margarine
- 5-ounces Strawberry Fruit-O

## 1. PREPARE THE BATTER



Scale the mix for the desired size batch. Prepare the batter following the directions printed on each bag making sure that you scrape the bowl well between each stage.

## 2. ADD FRUIT-O



Add two ounces of Strawberry Fruit-O for each pound of batter and stir it in well by hand.

## 3. SCOOP & TOP



Using an ice cream scoop, pour 5 oz. of batter in a well-greased or paper-lined large muffin cup. Top with Strawberry flavored streusel (see recipe on front), and bake at 360°F. for 20-22 minutes until centers are firm.

## 4. BAKE & FILL



While the muffins are still hot squeeze approximately 1 ounce of Bavarian Filling into each muffin with a pastry bag, or use our pre-filled Squeeze'n Fill® pouch. Let muffins cool.

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For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

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