

Coffee Cake Muffin Batter
Directions

DEFROST, SCOOP & BAKE

Open container, return enclosed topping packet to freezer. Defrost batter in refrigerator for approx. 3 hrs. **Note:** Batter can be kept in refrigerator for up to 48 hours. **DO NOT REFREEZE.**

To Bake

Preheat oven to 425. Bake at 350.

Line metal muffin tin with baking cups. In container, break up any clumps, wait 2 min. and stir. Repeat if necessary. Scoop only batter that will be baked immediately. Refrigerate unused portion at once. Fill $\frac{3}{4}$ of cup with batter, evenly distribute. Take topping packet from freezer. With fingers, sprinkle a small amount of topping onto batter. Distribute remaining batter evenly into cups, fill almost to brim. Sprinkle batter generously with topping, gently press topping into batter. **Reduce temp. to 350.** On middle rack, **bake Reg. Muffins: 24-27 min, Mini Muffins: 12-14 min.** (ovens will vary). Done when toothpick comes out clean. Using mitt, tilt pan to immediately remove muffins from tin, cool completely on rack. Store in covered container in refrigerator. **Cake:** Use greased, parchment-lined 8" springform pan. Follow the same directions as muffins above. On middle rack, **bake 37-39 min.** (must bake 7-8 minutes past the time toothpick is clean). Top will not look done. **Set cake under broiler for 3 minutes.** Cool cake completely in pan. Store covered in refrigerator. To serve, uncover and allow to come to room temperature (slices may be microwaved for 10 seconds).

KEEP FROZEN

DO NOT EAT RAW BATTER

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Enjoy