



Bake'nJoy®

Where Good Taste Begins™

Fall Recipe Ideas

Pumpkin Fritters

Ingredients:

- 24 oz. of Bake'n Joy Pumpkin Muffin batter
- 1 tsp. White Rum or 1.5 tsp. Tea Rum Extract / Substitute Vanilla Extract
- NOTE: If using non-fruit BNJ flavors, add 6 oz. (3/4 cup) fruit of your choice (pineapple, apple, cherries, bananas, etc.)
- ½ cup All Purpose Flour
- Powdered Sugar – as needed

Instructions:

- Remove Bake'n Joy Pumpkin batter from freezer, thaw according to instructions on pail.
- Scoop 6 level #6 (white handle) scoops of batter onto a spray-greased lined full sheet tray.
- Use offset spatula to smooth batter evenly across pan.
- Bake in 325°F convection oven for 10-12 minutes.
- Remove from oven and let cool.
- Scoop 5 level #6 (white handle) scoops of white whoopie pie crème on top of baked pumpkin batter and spread evenly.
- Using the pan liner, roll cake towards you, pulling paper firmly.
- Place in freezer until firm or until ready to decorate.
- Decorate roll with white whoopie pie crème and pipe design along top.
- Garnish: Garnish with cinnamon streusel and top each slice with cinnamon stick.



Pumpkin Swiss Rolls

Ingredients:

- Bake'n Joy Ultra Moist® Pumpkin batter
- White Whoopie Pie/Donut Crème
- Kitchen Cupboard® Cinnamon Streusel Topping
- Cinnamon Sticks

Instructions:

- Remove Bake'n Joy Pumpkin batter from freezer, thaw according to instructions on pail.
- Scoop 6 level #6 (white handle) scoops of batter onto a spray-greased lined full sheet tray.
- Use offset spatula to smooth batter evenly across pan.
- Bake in 325°F convection oven for 10-12 minutes.
- Remove from oven and let cool.
- Scoop 5 level #6 (white handle) scoops of white whoopie pie crème on top of baked pumpkin batter and spread evenly.
- Using the pan liner, roll cake towards you, pulling paper firmly.
- Place in freezer until firm or until ready to decorate.
- Decorate roll with white whoopie pie crème and pipe design along top.
- Garnish: Garnish with cinnamon streusel and top each slice with cinnamon stick.



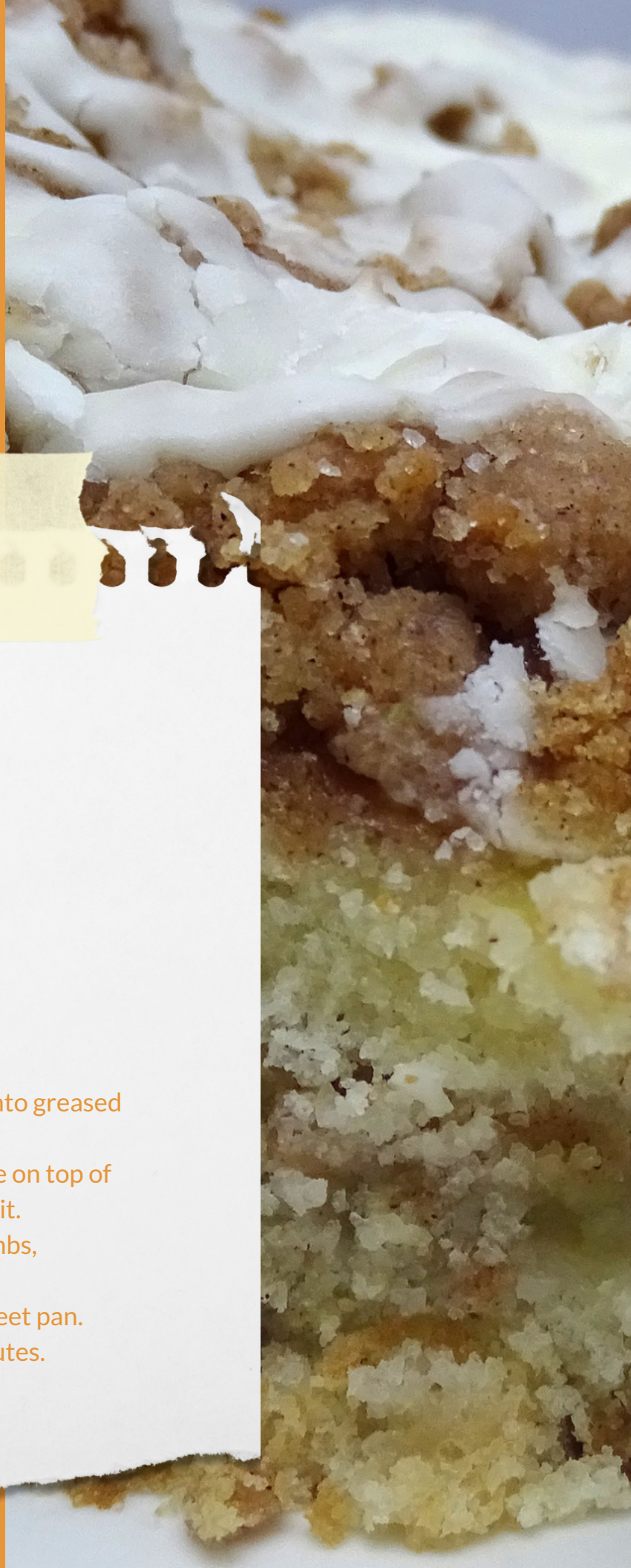
NY Style Apple Cinnamon Crumb Cake

Ingredients:

- BNJ Ultra Moist® Cinnamon Chip Batter
- 8x8 pans and sheet pan
- Pan spray
- BNJ Apple Donut Filling
- BNJ NY Style Cinnamon Flavored Crumbs

Instructions:

- Grease or spray 8x8 pan.
- Scoop 9 oz. of BNJ Cinnamon Chip Batter into greased 8x8 pan and spread batter evenly in pan.
- Pipe 2 oz. of BNJ Apple Filling in an 'S' shape on top of batter. Swirl filling through batter to 'spread' it.
- Top with 16 oz. of NY Style Cinnamon Crumbs, distributing evenly across top of batter.
- Tray prepared 8x8 crumb cakes on lined sheet pan.
- Bake in rack oven at 360°F for 20—24 minutes.



Apple Cinnamon & Caramel Dessert Parfait

Ingredients:

- Bake'n Joy Cinnamon Coffee Cake Muffins
- Bavarian cream filling.
- Flambéed apple & cinnamon slices – diced for layering, sliced for garnish
- Fresh whipped cream
- Caramel sauce

Instructions:

- Bake Cinnamon Coffee Cake muffin according to instructions.
- Allow to cool.
- Remove paper liner from baked muffin.
- Lay muffin on its side and cut 3 slices.
- Place one slice in bottom of parfait glass and drizzle with caramel sauce.
- Add 1 Tbl of Bavarian cream, 1 Tbl diced cooked apples and spread
- Repeat layers with remaining muffin slices
- Top with fresh whipped cream, caramel drizzle and sliced cooked apples as garnish.





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