

CORN SCOOP-N-BAKE MUFFIN BATTER

Delicious application ideas for a versatile corn muffin batter

INGREDIENTS

- Corn SNB Muffin Batter (#10197593)

Toppings (Optional)

- Blueberries
- Jalapenos
- Cheddar Cheese
- Everything Bagel Seasoning



Blueberry
Corn Muffin



Jalapeno Cheddar
Cheese Corn Muffin



Everything Bagel
Corn Muffin

DIRECTIONS

1. Store frozen batter at 0°F or below.
2. Thaw in cooler (38 - 45°F) for 12 hours or overnight.
3. Using a #8 scoop, place five scoops of the batter into an 8x8 pan and spread evenly.
4. Place desired toppings on top of the batter.
5. Place the pan on a baking sheet and bake at 375°F for 20-25 minutes.
6. For best results, re-seal and return the thawed batter to the refrigerator immediately after use.
7. Use thawed product within (3) days.