

# SCOOP-N-BAKE COFFEE CAKE

Create moist, buttery coffee cakes from our versatile muffin batters

## INGREDIENTS

### Carrot Cream Cheese

- Glorious Morning SNB Muffin Batter (#10199035)
- Cream Cheese Filling (#10179663)
- Crisp Streusel Topping (#10202848)
- Cream Cheese Icing (#10179663)



### Caramel Apple Coffee Cake

- Granny Apple & Cinnamon SNB Muffin Batter (#10199037)
- Chopped Apple Filling (#10201772)
- Crisp Streusel Topping (#10202848)
- Caramelize (#10202794)



### Blueberry Coffee Cake

- Old Fashioned Blueberry SNB Muffin Batter (#10199043)
- Blueberry Filling (#10197049)
- Crisp Streusel Topping (#10202848)



## DIRECTIONS

1. Store batter frozen at 0°F or below.
2. Thaw in cooler (38 - 45°F) for 12 hours or overnight.
3. Using a #8 scoop, place (5) scoops into an 8x8 pan and spread evenly.
4. Place desired toppings onto 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.