

MUFFINS & CAKE BATTERS

Goosebumps muffin and cake batters gives you convenience of producing fresh muffins and cakes daily without having to spend time to make individual flavoured batters. Just defrost, deposit and bake off.

Preparation instructions

Defrost batters either at ambient or overnight in refrigerator and ensure batter is 18-20°C before depositing into required muffin cases or baking pans/foils. Once baked remove from oven and allow to cool before merchandising and/or decorating.

Baking Instruction: Preheat oven to 190°C for Madeira and Carrot Cake and 180°C for muffins and red velvet cake batter.

Baking Temp: 180°C

Baking Times: Muffins: ±25-30 minutes, Madeira: ±45-50, Red Velvet: ±18-22 minutes, Carrot Cake: ±45-50 minutes



PRODUCT	BARCODE	PROD CODE	PACK SIZE
Madeira cake batter	600970014 9129	3604	1.5 kg x 10
Carrot cake batter (including cream cheese topping)	600970014 9112	3603	1.6 kg x 6 carrot cake batter 360 g x 4 cream cheese topping
Assorted* muffin batter	600966913 0749	350303065	850 g x 12
Red velvet cake batter	600970014 6081	3601	850 g x 12

*Assorted: 2 each of chocolate, cappuccino, lemon & poppy seed, blueberry, 1 each of bran raisin, orange, black forest and caramel fudge.



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Goosebumps
FROZEN CONVENIENCE

