

Shrink Buster

Muffins & Quick Breads

Simply follow these easy, step-by-step instructions for creating moist and fruity muffins and quick breads with perfect results every time.



Recipe Yield

5 dozen muffins
Mini loaves
Standard loaves

Materials

8 lbs plain muffin batter
2 – 9" or 10" Gardner fruit pies
Spray release
Appropriate baking pans

Method

1. Preheat oven to 355°.
2. Chop pies thoroughly, making sure crust is well blended with fruit filling.
3. Fold into muffin batter until fully incorporated.
4. Spray pans or use paper liners as appropriate.
5. Fill pans with batter as follows:
 - Muffin – 2.5 ounces
 - Mini Loaf – 9 ounces
 - Standard Loaf – 16 ounces
6. Optional: Top with streusel or oatmeal.
7. Bake times:
 - Muffin – 35 to 40 minutes
 - Mini Loaf – 35 to 40 minutes
 - Standard Loaf – 50 to 55 minutes
8. Cool.
9. Optional: Drizzle with icing.

Shelf Life

2 days from bake date.

Your Gardner Pie Broker is: