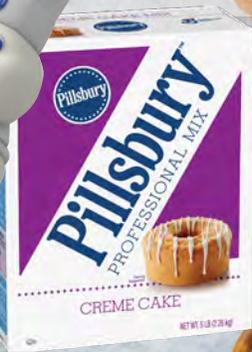


# mix to the max

with PILLSBURY™

Pillsbury

Pillsbury™ Professional Crème Cake Mix  
Muffin & Cake Recipe Edition



# there's a perfect mix

for every patron, every operation  
and every occasion



Explore fourteen delicious Pillsbury™ mix applications in this collection of delectable recipes. Your customers won't be able to get enough!



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# Maple Pecan

40 muffins/5 cakes

## Ingredients

### BATTER

	<i>weight</i>	<i>measure</i>
<b>Water, cool</b> (approx. 72°F)	1 lb 14 oz	3 <sup>3</sup> / <sub>4</sub> cups
<b>Maple syrup</b>	9 oz	<sup>3</sup> / <sub>4</sub> cup
<b>Maple extract</b>		1 tbsp
<b>Pillsbury™ Professional Crème Cake Mix</b> (11386)	5 lb	1 box
<b>Pecan Pieces, Toasted</b>	1 lb	4 cups

# Preparation

## BATTER

1. Combine water, maple syrup and maple extract in large measuring cup; pour 2 1/2 cups of water mixture into mixer bowl fitted with paddle attachment.
2. Add total amount of cake mix and mix on low speed for 1 minute.
3. Stop mixer, scrape bowl and paddle; mix on medium speed for 3 minutes.
4. Add remaining water mixture gradually while mixing on low speed for 1 minute then mix for 3 minutes. **DO NOT OVERMIX.**
5. Fold in pecans until distributed.

### Doughboy Tip

Drizzel with icing and garnish with pecans if desired.

*Note: Nutrition information will change.*

## MUFFINS

Deposit #10 scoop of batter into greased or paper-lined muffin pans; bake as directed below and allow to cool before serving.

## CAKE

Deposit 1 lb 8 oz of batter into each greased tube cake pan; bake as directed below and allow to cool slightly before removing from pan.

## Baking

	MUFFINS		CAKES	
Convection Oven*	325°F	18-22 minutes	300°F	35-45 minutes
Standard Oven	350°F	20-22 minutes	325°F	38-48 minutes

\*Rotate pans baked in convection oven one-half turn (180°):

after 9 minutes of baking.

after 17 minutes of baking.





# Piña Colada

40 muffins/5 cakes

## Ingredients

### BATTER

	<i>weight</i>	<i>measure</i>
<b>Water, cool</b> (approx. 72°F)	1 lb 2 oz	2 <sup>1</sup> / <sub>4</sub> cups
<b>Orange juice</b>	12 oz	1 <sup>1</sup> / <sub>2</sub> cups
<b>Pillsbury™ Professional Crème Cake Mix</b> (11386)	5 lb	1 box
<b>Crushed pineapple, canned in juice, reserve juice</b>	1 lb 8 oz	3 cups
<b>Shredded coconut</b>	4 oz	1 <sup>1</sup> / <sub>2</sub> cups
<b>Rum extract</b>	1 oz	3 tbs



**Doughboy Tip**

Top batter with additional coconut before baking if desired.

*Note: Nutrition information may change.*

## Preparation

### BATTER

1. Pour water and orange juice into mixer bowl fitted with paddle attachment; add cake mix and mix on low speed for 1 minute.
2. Stop mixer, scrape bowl and paddle; mix on medium speed for 3 minutes.
3. Add reserved pineapple juice gradually while mixing on low speed for 1 minute then mix for 3 minutes. **DO NOT OVERMIX.**
4. Fold in drained pineapple, coconut and rum extract until distributed;

### MUFFINS

Deposit #10 scoop of batter into greased or paper-lined muffin pans; bake as directed below and allow to cool before serving.

### CAKE

Deposit 1 lb 10 oz of batter into each greased tube cake pan; bake as directed below and allow to cool slightly before removing from pan.

## Baking

	MUFFINS		CAKES	
Convection Oven*	325°F	18-22 minutes	300°F	35-45 minutes
Standard Oven	350°F	20-22 minutes	325°F	38-48 minutes

\*Rotate pans baked in convection oven one-half turn (180°):

after 9 minutes of baking.

after 17 minutes of baking.

# Cinnamon Peach

44 muffins/6 cakes



## Ingredients

### CINNAMON PEACHES

	<i>weight</i>	<i>measure</i>
<b>Cinnamon, ground</b>	1 oz	1/4 cup
<b>Diced peaches, canned in juice, drained</b>	2 lb	4 cups

### BATTER

	<i>weight</i>	<i>measure</i>
<b>Water, cool</b> (approx. 72°F)	2 lb 4 oz	4 1/2 cups
<b>Pillsbury™ Professional Crème Cake Mix</b> (11386)	5 lb	1 box

## Preparation

### CINNAMON PEACHES

1. Combine cinnamon and drained peaches; gently fold to combine.
2. Set aside until needed.

## Preparation

### BATTER

1. Pour 3 cups of water into mixer bowl fitted with paddle attachment; add total amount of cake mix.
2. Mix on low speed for 1 minute; stop mixer, scrape bowl and paddle.
3. Mix on medium speed for 3 minutes.
4. Add remaining 1 1/2 cups water gradually while mixing on low speed for 1 minute then mix for 3 minutes. DO NOT OVERMIX.
5. Fold in Cinnamon Peaches until distributed.

#### Doughboy Tip

Top batter with coarse sugar before baking if desired.

*Note: Nutrition information may change.*

### MUFFINS

Deposit #10 scoop of batter into greased or paper-lined muffin pans; bake as directed below and allow to cool before serving.

### CAKE

Deposit 1 lb 8 oz of batter into each greased tube cake pan; bake as directed below and allow to cool slightly before removing from pan.

## Baking

	MUFFINS		CAKES	
Convection Oven*	325°F	18-22 minutes	300°F	35-45 minutes
Standard Oven	350°F	20-22 minutes	325°F	38-48 minutes

\*Rotate pans baked in convection oven one-half turn (180°):

after 9 minutes of baking.

after 17 minutes of baking.





# Carrot

44 muffins/6 cakes

## Ingredients

### BATTER

	<i>weight</i>	<i>measure</i>
<b>Water, cool (approx. 72°F)</b>	2 lb 4 oz	4 <sup>1</sup> / <sub>2</sub> cups
<b>Pillsbury™ Professional Crème Cake Mix (11386)</b>	5 lb	1 box
<b>Grated carrots</b>	12 oz	2 cups
<b>Raisins</b>	10 oz	2 cups
<b>Walnuts, chopped</b>	10 oz	2 cups
<b>Cinnamon, ground</b>		1 tbsp
<b>Cocoa (for color)</b>		1 tbsp

## Preparation

### BATTER

1. Pour 3 cups of water into mixer bowl fitted with paddle attachment; add total amount of cake mix and mix on low speed for 1 minute.
2. Stop mixer, scrape bowl and paddle; mix on medium speed for 3 minutes.
3. Add remaining 1 1/2 cups water gradually while mixing on low speed for 1 minute then mix for 3 minutes. DO NOT OVERMIX.
4. Fold in grated carrots, raisins, walnuts, cinnamon and cocoa until distributed.

### MUFFINS

Deposit #10 scoop of batter into greased or paper-lined muffin pans; bake as directed below and allow to cool before serving.

### CAKE

Deposit 1 lb 8 oz of batter into each greased tube cake pan; bake as directed below and allow to cool slightly before removing from pan.

## Baking

	MUFFINS		CAKES	
Convection Oven*	325°F	18-22 minutes	300°F	35-45 minutes
Standard Oven	350°F	20-22 minutes	325°F	38-48 minutes

\*Rotate pans baked in convection oven one-half turn (180°):

after 9 minutes of baking.

after 17 minutes of baking.

### Doughboy Tip

Top batter with additional walnuts before baking if desired.

*Note: Nutrition information may change.*





# Blueberry Streusel

36 muffins/5 cakes

## Ingredients

### STREUSEL TOPPING

	<i>weight</i>	<i>measure</i>
<b>Pillsbury™ Professional Crème Cake Mix</b> (11386)	5 oz	1 cup
<b>Unsalted butter, cold</b>	1.5 oz	3 tbs

### BATTER

	<i>weight</i>	<i>measure</i>
<b>Water, cool</b> (approx. 72°F)	2 lb 2 oz	4 ¼ cups
<b>Pillsbury™ Professional Crème Cake Mix</b> (11386)	4 lb 11 oz	15 cups
<b>Blueberries, IQF</b>	1 lb 4 oz	2 ½ cups

## Preparation

### STREUSEL TOPPING

1. Measure out 1 cup (5 oz) cake mix and pour into mixing bowl; reserve remaining cake mix for batter.
2. Add butter to mixing bowl and stir until fully incorporated.
3. Set aside or refrigerate until needed.





## Preparation

### BATTER

1. Pour 2 3/4 cups of water into mixer bowl fitted with paddle attachment; add reserved amount of cake mix.
2. Mix on low speed for 1 minute; stop mixer, scrape bowl and paddle.
3. Mix on medium speed for 3 minutes.
4. Add remaining 1 1/2 cups water gradually while mixing on low speed for 1 minute then mix for 3 minutes. DO NOT OVERMIX.
5. Fold in blueberries gently.

### MUFFINS

Deposit #10 scoop of batter into greased or paper-lined muffin pans; sprinkle approx. 2 Tbsp Streusel Topping. Bake as directed below and allow to cool before serving

### CAKE

Deposit 1 lb 8 oz of batter into each greased tube cake pan then top with approx. 1.25 oz Streusel Topping. Bake as directed below and allow to cool slightly before removing from pan.

## Baking

	MUFFINS		CAKES	
Convection Oven*	325°F	18-22 minutes	300°F	35-45 minutes
Standard Oven	350°F	20-22 minutes	325°F	38-48 minutes

\*Rotate pans baked in convection oven one-half turn (180°):

after 9 minutes of baking.

after 17 minutes of baking.



# Almond Poppy Seed

36 muffins/5 cakes

## Ingredients

### BATTER

	<i>weight</i>	<i>measure</i>
<b>Water, cool</b> (approx. 72°F)	2 lb 4 oz	4 ½ cups
<b>Pillsbury™ Professional Crème Cake Mix</b> (11386)	5 lb	1 box
<b>Almond extract</b>		1 tbsp
<b>Poppy seeds</b>	3.6 oz	¾ cup
<b>Sliced almonds</b>	5 oz	1½ cups



## Preparation

### BATTER

1. Pour 3 cups water into mixer bowl fitted with paddle attachment; add total amount of cake mix and mix on low speed for 1 minute.
2. Stop mixer, scrape bowl and paddle; mix on medium speed for 3 minutes.
3. Add remaining 1 1/2 cups water gradually while mixing on low speed for 1 minute then mix for 3 minutes. DO NOT OVERMIX.
4. Fold in poppy seeds, almond extract and 3/4 cup of almonds.

### MUFFINS

Deposit #10 scoop of batter into greased or paper-lined muffin pans; sprinkle remaining almonds on top. Bake as directed below and allow to cool before serving.

### CAKE

Deposit 1 lb 8 oz of batter into each greased tube cake pan; sprinkle remaining almonds on top. Bake as directed below and allow to cool slightly before removing from pan.

## Baking

	MUFFINS		CAKES	
Convection Oven*	325°F	18-22 minutes	300°F	35-45 minutes
Standard Oven	350°F	20-22 minutes	325°F	38-48 minutes

*\*Rotate pans baked in convection oven one-half turn (180°):*

*after 9 minutes of baking.*

*after 17 minutes of baking.*



# Coconut Orange

40 muffins/5 cakes

## Ingredients

### BATTER

	<i>weight</i>	<i>measure</i>
<b>Water, cool (approx. 72°F)</b>	2 lb 4 oz	4 ½ cups
<b>Pillsbury™ Professional Crème Cake Mix (11386)</b>	5 lb	1 box
<b>Shredded coconut, toasted</b>	6 oz	3 cups
<b>Orange zest</b>	3 oz	1 cup



## Preparation

### BATTER

1. Pour 3 cups of water into mixer bowl fitted with paddle attachment; add total amount of cake mix.
2. Mix on low speed for 1 minute; stop mixer, scrape bowl and paddle.
3. Mix on medium speed for 3 minutes.
4. Add remaining 1 1/2 cups water gradually while mixing on low speed for 1 minute then mix for 3 minutes. DO NOT OVERMIX.
5. Fold in shredded coconut and orange zest until distributed.

### MUFFINS

Deposit #10 scoop of batter into greased or paper-lined muffin pans; bake as directed below and allow to cool before serving.

### CAKE

Deposit 1 lb 8 oz of batter into each greased tube cake pan; bake as directed below and allow to cool slightly before removing from pan.

## Baking

	MUFFINS		CAKES	
Convection Oven*	325°F	18-22 minutes	300°F	35-45 minutes
Standard Oven	350°F	20-22 minutes	325°F	38-48 minutes

\*Rotate pans baked in convection oven one-half turn (180°):

after 9 minutes of baking.

after 17 minutes of baking.

### Doughboy Tip

Top batter with coarse sugar before baking if desired.

*Note: Nutrition information may change.*



# Apple Cinnamon

40 muffins/5 cakes

## Ingredients

### BATTER

	<i>weight</i>	<i>measure</i>
<b>Water, cool (approx. 72°F)</b>	2 lb 4 oz	4 ½ cups
<b>Pillsbury™ Professional Crème Cake Mix (11386)</b>	5 lb	1 box
<b>Apples, fresh, chopped</b>	1 lb 8 oz	4 ½ cups
<b>Cinnamon, ground</b>	1 lb 4 oz	1 ½ tbsp
<b>Nutmeg, ground</b>		2 ½ tsp





**Doughboy Tip**

Top batter with coarse sugar before baking if desired.

*Note: Nutrition information may change.*

## Preparation

### BATTER

1. Pour 3 cups of water into mixer bowl fitted with paddle attachment; add total amount of cake mix.
2. Mix on low speed for 1 minute; stop mixer, scrape bowl and paddle.
3. Mix on medium speed for 3 minutes.
4. Add remaining 1 1/2 cups water gradually while mixing on low speed for 1 minute then mix for 3 minutes. DO NOT OVERMIX.
5. Fold in chopped apples, cinnamon and nutmeg until distributed.

### MUFFINS

Deposit #10 scoop of batter into greased or paper-lined muffin pans; bake as directed below and allow to cool before serving.

### CAKE

Deposit 1 lb 8 oz of batter into each greased tube cake pan; bake as directed below and allow to cool slightly before removing from pan.

## Baking

	MUFFINS		CAKES	
Convection Oven*	325°F	18-22 minutes	300°F	35-45 minutes
Standard Oven	350°F	20-22 minutes	325°F	38-48 minutes

\*Rotate pans baked in convection oven one-half turn (180°):

after 9 minutes of baking.

after 17 minutes of baking.



# Mocha Chocolate Chip

40 muffins/5 cakes

## Ingredients

### BATTER

	<i>weight</i>	<i>measure</i>
<b>Brewed coffee, medium strength, cooled</b>	2 lb 4oz	4 ½ cups
<b>Pillsbury™ Professional Crème Cake Mix (11386)</b>	5 lb	1 box
<b>Cocoa powder, unsweetened</b>	1 oz	⅓ cup
<b>Semi-sweet chocolate chips</b>	1 lb 2 oz	3 cups



# Preparation

## BATTER

1. Pour 3 cups of cooled coffee into mixer bowl fitted with paddle attachment; add total amount of cake mix.
2. Mix on low speed for 1 minute; stop mixer, scrape bowl and paddle.
3. Mix on medium speed for 3 minutes.
4. Add remaining 1 1/2 cups cooled coffee gradually while mixing on low speed for 1 minute then mix for 3 minutes. DO NOT OVERMIX.
5. Fold in cocoa powder and chocolate chips until distributed.

### Doughboy Tip

Top batter with coarse sugar before baking if desired.

*Note: Nutrition information may change.*

## MUFFINS

Deposit #10 scoop of batter into greased or paper-lined muffin pans; bake as directed below and allow to cool before serving.

## CAKE

Deposit 1 lb 8 oz of batter into each greased tube cake pan; bake as directed below and allow to cool slightly before removing from pan.

## Baking

	MUFFINS		CAKES	
Convection Oven*	325°F	18-22 minutes	300°F	35-45 minutes
Standard Oven	350°F	20-22 minutes	325°F	38-44 minutes

\*Rotate pans baked in convection oven one-half turn (180°):

after 9 minutes of baking.

after 17 minutes of baking.





# Cinnamon Pecan Streusel

36 muffins/0 cakes

## Ingredients

### STREUSEL TOPPINGS

	<i>weight</i>	<i>measure</i>
<b>Pillsbury™ Professional Crème Cake Mix</b> (11386)	5 lb	1 box
<b>Unsalted butter, cold</b>	1.5 oz	3 tbsp
<b>Cinnamon, ground</b>		½ tsp

### BATTER

	<i>weight</i>	<i>measure</i>
<b>Water, cool</b> (approx. 72°F)	2 lb 2 oz	4 ¼ cups
<b>Pecan pieces</b>	5 oz	1 cup
<b>Cinnamon, ground</b>		2 tbsp

## Preparation

### STREUSEL TOPPING

1. Measure out 1 cup (5 oz) cake mix and pour into mixing bowl; reserve remaining cake mix for batter.
2. Add butter and cinnamon to mixing bowl and stir until fully incorporated.
3. Set aside or refrigerate until needed.



# Preparation

## BATTER

1. Pour 2 3/4 cups of water into mixer bowl fitted with paddle attachment; add reserved amount of cake mix.
2. Mix on low speed for 1 minute; stop mixer, scrape bowl and paddle.
3. Mix on medium speed for 3 minutes.
4. Add remaining 1 1/2 cups water gradually while mixing on low speed for 1 minute then mix for 3 minutes. DO NOT OVERMIX.
5. Fold in pecans and cinnamon until distributed.

## MUFFINS

Deposit #10 scoop of batter into greased or paper-lined muffin pans; bake as directed below and allow to cool before serving.

## CAKE

Deposit 1 lb 8 oz of batter into each greased tube cake pan; bake as directed below and allow to cool slightly before removing from pan.

## Baking

	MUFFINS		CAKES	
Convection Oven*	325°F	18-22 minutes	300°F	35-45 minutes
Standard Oven	350°F	20-22 minutes	325°F	38-48 minutes

*\*Rotate pans baked in convection oven one-half turn (180°):*

*after 9 minutes of baking.*

*after 17 minutes of baking.*



# Chocolate Chip

40 muffins/5 cakes

## Ingredients

### BATTER

**Water, cool, approx. 72°F**

**Pillsbury™ Professional Crème Cake Mix (11386)**

**Cocoa powder, unsweetened**

**Semi-sweet chocolate chips**

*weight*

*measure*

2 lb 4oz

4 ½ cups

5 lb

1 box

1 oz

⅓ cups

1 lb 2 oz

3 cups





## Preparation

1. Pour 3 cups of water into mixer bowl fitted with paddle attachment; add total amount of cake mix.
2. Mix on low speed for 1 minute; stop mixer, scrape bowl and paddle.
3. Mix on medium speed for 3 minutes.
4. Add remaining 1 1/2 cups water gradually while mixing on low speed for 1 minute then mix for 3 minutes. DO NOT OVERMIX.
5. Fold in cocoa powder and chocolate chips until distributed.

### MUFFINS

Deposit #10 scoop of batter into greased or paper-lined muffin pans; bake as directed below and allow to cool before serving.

### CAKE

Deposit 1 lb 8 oz of batter into each greased tube cake pan; bake as directed below and allow to cool slightly before removing from pan.

## Baking

	MUFFINS		CAKES	
Convection Oven*	325°F	18-22 minutes	300°F	35-45 minutes
Standard Oven	350°F	20-22 minutes	325°F	38-48 minutes

\*Rotate pans baked in convection oven one-half turn (180°):

after 9 minutes of baking.

after 17 minutes of baking.



# Cookies'n Cream

40 muffins/5 cakes

## Ingredients

### BATTER

	<i>weight</i>	<i>measure</i>
<b>Water, cool</b> (approx. 72°F)	2 lb 4 oz	4 ½ cups
<b>Pillsbury™ Professional Crème Cake Mix</b> (11386)	5 lb	1 box
<b>Oreo cookies™</b>	12 oz	





## Preparation

1. Pour 3 cups of water into mixer bowl fitted with paddle attachment; add total amount of cake mix.
2. Mix on low speed for 1 minute; stop mixer, scrape bowl and paddle.
3. Mix on medium speed for 3 minutes.
4. Add remaining 1 1/2 cups water gradually while mixing on low speed for 1 minute then mix for 3 minutes. DO NOT OVERMIX.
5. Fold in crumbled Oreo™ cookies until distributed

### MUFFINS

Deposit #10 scoop of batter into greased or paper-lined muffin pans; bake as directed below and allow to cool before serving.

### CAKE

Deposit 1 lb 8 oz of batter into each greased tube cake pan; bake as directed below and allow to cool slightly before removing from pan.

## Baking

	MUFFINS		CAKES	
Convection Oven*	325°F	18-22 minutes	300°F	35-45 minutes
Standard Oven	350°F	20-22 minutes	325°F	38-48 minutes

\*Rotate pans baked in convection oven one-half turn (180°):

after 9 minutes of baking.

after 17 minutes of baking.

# Lemon Poppy Seed

36 muffins/5 cakes

## Ingredients

### BATTER

	<i>weight</i>	<i>measure</i>
<b>Water, cool</b> (approx. 72°F)	2 lb 4 oz	4 ½ cups
<b>Pillsbury™ Professional Crème Cake Mix</b> (11386)	5 lb	1 box
<b>Poppy seeds</b>	4.5 oz	1 cup
<b>Lemon emulsion</b>	5 oz	
<b>Yellow food coloring</b> (as desired)		





### Doughboy Tip

Top batter with coarse sugar before baking if desired.

*Note: Nutrition information may change.*

## Preparation

### BATTER

1. Pour 3 cups water into mixer bowl fitted with paddle attachment; add total amount of cake mix and mix on low speed for 1 minute.
2. Stop mixer, scrape bowl and paddle; mix on medium speed for 3 minutes.
3. Add remaining 1 1/2 cups water gradually while mixing on low speed for 1 minute then mix for 3 minutes. DO NOT OVERMIX.
4. Fold in poppy seeds, lemon emulsion and yellow food coloring if desired.

### MUFFINS

Deposit #10 scoop of batter into greased or paper-lined muffin pans; bake as directed below and allow to cool before serving.

### CAKE

Deposit 1 lb 8 oz of batter into each greased tube cake pan; bake as directed below and allow to cool slightly before removing from pan.

## Baking

	MUFFINS		CAKES	
Convection Oven*	325°F	18-22 minutes	300°F	35-45 minutes
Standard Oven	350°F	20-22 minutes	325°F	38-48 minutes

*\*Rotate pans baked in convection oven one-half turn (180°):*

*after 9 minutes of baking.*

*after 17 minutes of baking.*

# Banana Nut

36 muffins/5 cakes

## Ingredients

### BATTER

	<i>weight</i>	<i>measure</i>
<b>Water, cool</b> (approx. 72°F)	2 lb 4 oz	4 ½ cups
<b>Pillsbury™ Professional Crème Cake Mix</b> (11386)	5 lb	1 box
<b>Overripe bananas, mashed</b>	1 lb	2 cups
<b>Walnuts, chopped</b>	4 oz	1 cup
<b>Caramel coloring</b> (if desired)		½ tsp





### Doughboy Tip

Top batter with coarse sugar before baking if desired.

*Note: Nutrition information may change.*

## Preparation

### BATTER

1. Pour 3 cups of water into mixer bowl fitted with paddle attachment; add total amount of cake mix.
2. Mix on low speed for 1 minute; stop mixer, scrape bowl and paddle.
3. Mix on medium speed for 3 minutes.
4. Add remaining 1 1/2 cups water gradually while mixing on low speed for 1 minute then mix for 3 minutes. **DO NOT OVERMIX.**
5. Fold in mashed bananas, walnuts and caramel coloring until distributed.

### MUFFINS

Deposit #10 scoop of batter into greased or paper-lined muffin pans; bake as directed below and allow to cool before serving.

### CAKE

Deposit 1 lb 8 oz of batter into each greased tube cake pan; bake as directed below and allow to cool slightly before removing from pan.

## Baking

	MUFFINS		CAKES	
Convection Oven*	325°F	18-22 minutes	300°F	35-45 minutes
Standard Oven	350°F	20-22 minutes	325°F	38-48 minutes

\*Rotate pans baked in convection oven one-half turn (180°):

after 9 minutes of baking.

after 17 minutes of baking.







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