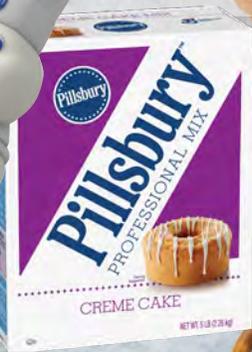


mix to the max

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>
Water, cool (approx. 72°F)	1 lb 14 oz	3 ³ / ₄ cups
Maple syrup	9 oz	³ / ₄ cup
Maple extract		1 tbsp
Pillsbury™ Professional Crème Cake Mix (11386)	5 lb	1 box
Pecan Pieces, Toasted	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>
Water, cool (approx. 72°F)	1 lb 2 oz	2 ¹ / ₄ cups
Orange juice	12 oz	1 ¹ / ₂ cups
Pillsbury™ Professional Crème Cake Mix (11386)	5 lb	1 box
Crushed pineapple, canned in juice, reserve juice	1 lb 8 oz	3 cups
Shredded coconut	4 oz	1 ¹ / ₂ cups
Rum extract	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>
Cinnamon, ground	1 oz	1/4 cup
Diced peaches, canned in juice, drained	2 lb	4 cups

BATTER

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

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.

Doughboy Tip

Top batter with coarse sugar before baking if desired.

Note: Nutrition information may change.



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>
Water, cool (approx. 72°F)	2 lb 4 oz	4 ¹ / ₂ cups
Pillsbury™ Professional Crème Cake Mix (11386)	5 lb	1 box
Grated carrots	12 oz	2 cups
Raisins	10 oz	2 cups
Walnuts, chopped	10 oz	2 cups
Cinnamon, ground		1 tbsp
Cocoa (for color)		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>
Pillsbury™ Professional Crème Cake Mix (11386)	5 oz	1 cup
Unsalted butter, cold	1.5 oz	3 tbs

BATTER

	<i>weight</i>	<i>measure</i>
Water, cool (approx. 72°F)	2 lb 2 oz	4 ¼ cups
Pillsbury™ Professional Crème Cake Mix (11386)	4 lb 11 oz	15 cups
Blueberries, IQF	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>
Water, cool (approx. 72°F)	2 lb 4 oz	4 ½ cups
Pillsbury™ Professional Crème Cake Mix (11386)	5 lb	1 box
Almond extract		1 tbsp
Poppy seeds	3.6 oz	¾ cup
Sliced almonds	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>
Water, cool (approx. 72°F)	2 lb 4 oz	4 ½ cups
Pillsbury™ Professional Crème Cake Mix (11386)	5 lb	1 box
Shredded coconut, toasted	6 oz	3 cups
Orange zest	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>
Water, cool (approx. 72°F)	2 lb 4 oz	4 ½ cups
Pillsbury™ Professional Crème Cake Mix (11386)	5 lb	1 box
Apples, fresh, chopped	1 lb 8 oz	4 ½ cups
Cinnamon, ground	1 lb 4 oz	1 ½ tbsp
Nutmeg, ground		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>
Brewed coffee, medium strength, cooled	2 lb 4oz	4 ½ cups
Pillsbury™ Professional Crème Cake Mix (11386)	5 lb	1 box
Cocoa powder, unsweetened	1 oz	⅓ cup
Semi-sweet chocolate chips	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>
Pillsbury™ Professional Crème Cake Mix (11386)	5 lb	1 box
Unsalted butter, cold	1.5 oz	3 tbsp
Cinnamon, ground		½ tsp

BATTER

	<i>weight</i>	<i>measure</i>
Water, cool (approx. 72°F)	2 lb 2 oz	4 ¼ cups
Pecan pieces	5 oz	1 cup
Cinnamon, ground		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>
Water, cool (approx. 72°F)	2 lb 4 oz	4 ½ cups
Pillsbury™ Professional Crème Cake Mix (11386)	5 lb	1 box
Oreo cookies™	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>
Water, cool (approx. 72°F)	2 lb 4 oz	4 ½ cups
Pillsbury™ Professional Crème Cake Mix (11386)	5 lb	1 box
Poppy seeds	4.5 oz	1 cup
Lemon emulsion	5 oz	
Yellow food coloring (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>
Water, cool (approx. 72°F)	2 lb 4 oz	4 ½ cups
Pillsbury™ Professional Crème Cake Mix (11386)	5 lb	1 box
Overripe bananas, mashed	1 lb	2 cups
Walnuts, chopped	4 oz	1 cup
Caramel coloring (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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