

mix to the max

with PILLSBURY™



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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chocolate raspberry champagne cupcakes

Ingredients

BATTER

	<i>weight</i>	<i>measure</i>
Water, cool (approx. 72°F)	2 lb 8 oz	5 cups
Champagne, cool	8 oz	1 cup
Pillsbury™ Bakers' Plus™ Devils Food Cake Mix (11389)	4 lb 8 oz	1 box

ICING

	<i>weight</i>	<i>measure</i>
Pillsbury™ Ready-To-Spread Vanilla Icing (11216)	4 lb	6 ½ cups
Cream cheese, softened	4 lb	8 cups
Raspberry puree	2 oz	4 Tbsp
Champagne	2 oz	4 Tbsp



Doughboy Tip

Add a garnish of fresh raspberries.

Preparation

BATTER

1. **Pour** half of water (2 ½ cups), champagne and cake mix into mixer bowl fitted with paddle attachment.
2. **Mix** on low speed for 1 minute, then **mix** on medium speed for 3 minutes; **stop** mixer, **scrape** bowl and paddle.
3. **Add** remaining 2 ½ cups water while mixing on low speed; **stop** mixer, **scrape** bowl and paddle.
4. **Mix** on low speed 2 additional minutes. *Do not overmix.*
5. **Deposit** #16 scoop of batter into paper-lined muffin pans; **bake** as directed below and allow to **cool** completely before icing.

ICING

1. **Mix** vanilla icing and cream cheese in mixer bowl fitted with paddle attachment on medium speed for 2 minutes.
2. **Stop** mixer, **scrape** bowl and paddle; **add** raspberry puree and champagne.
3. **Mix** until well-combined; **pipe** approx. 2 oz onto completely cooled cupcakes.

Baking

Convection Oven*	300°F	16-18 minutes
Standard Oven	350°F	19-21 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 8 minutes of baking.



Lemon mascarpone creme cupcakes

Ingredients

BATTER

	<i>weight</i>	<i>measure</i>
Lemon-flavored gelatin powder	12 oz	1½ cups
Pillsbury™ Bakers' Plus™ Yellow Cake Mix (11391)	4 lb 8 oz	1 box
Water, cool (approx. 72°F)	2 lb 8 oz	5 cups

ICING

	<i>weight</i>	<i>measure</i>
Pillsbury™ Ready-To-Spread Vanilla Icing (11216)	4 lb 8 oz	7¼ cups
Mascarpone cheese	4 lb 8 oz	9 cups



Doughboy Tip

Add a garnish of a fresh berry, like blackberries or blueberries.

Preparation

BATTER

1. **Pour** half of water (2 ½ cups), cake mix and gelatin powder into mixer bowl fitted with paddle attachment.
2. **Mix** on low speed for 1 minute, then **mix** on medium speed for 3 minutes; **stop** mixer, **scrape** bowl and paddle.
3. **Add** remaining 2 ½ cups water while mixing on low speed; **stop** mixer, **scrape** bowl and paddle.
4. **Mix** on low speed 2 additional minutes. *Do not overmix.*
5. **Deposit** #16 scoop of batter into paper-lined muffin pans; **bake** as directed below and allow to **cool** completely before icing.

ICING

1. **Mix** mascarpone and vanilla icing in mixer bowl fitted with paddle attachment on medium speed for 2 minutes.
2. **Stop** mixer, **scrape** bowl and paddle; **mix** until well-combined.
3. **Pipe** approx. 2 oz onto completely cooled cupcakes.

Baking

Convection Oven*	300°F	14-16 minutes
Standard Oven	350°F	16-18 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 7 minutes of baking.



butter rum pecan blondies

Ingredients

	<i>weight</i>	<i>measure</i>
Pillsbury™ Creme Cake Mix (11386)	5 lb	1 box
Eggs, large	1 lb 6 oz	11 each
Brown sugar, packed	1 lb 4 oz	2 ½ cups
Corn syrup	8 oz	1 cup
Butter, softened	12 oz	1 ½ cups
Water, cool (approx. 72°F)	10 oz	1 ¼ cups
Rum	4 oz	½ cup
Pecans	12 oz	3 ¼ cups



Doughboy Tip

Swap macademia nuts for pecans to add extra creamy indulgence.

Preparation

1. **Add** creme cake mix, eggs, brown sugar and corn syrup to mixer bowl fitted with paddle attachment.
2. **Mix** on low speed for 1 minute, then **mix** on medium speed for 3 minutes; **stop** mixer, **scrape** bowl and paddle.
3. **Add** butter, water and rum; **mix** on low speed 3 additional minutes.
4. **Add** pecans and **mix** on low speed 1 minute.
5. **Deposit** batter into lightly greased or parchment-lined full sheet pan; **bake** as directed below and allow to **cool** before portioning.

Baking

Convection Oven*	300°F	25-28 minutes
Standard Oven	350°F	30-33 minutes

**Rotate pans baked in convection oven one-half turn (180°) after 12 minutes of baking.*



dirty chai brownies

Ingredients

CHAI SPICE BLEND

	<i>weight</i>	<i>measure</i>
Cinnamon, ground		1 ½ Tbsp
Cardamom, ground		1 ½ tsp
Ginger, ground		1 ½ tsp
Allspice, ground		1 tsp
Cloves, ground		1 tsp
Nutmeg, ground		1 tsp

BATTER

	<i>weight</i>	<i>measure</i>
Brewed espresso, cool (approx. 72°F)	20 lb	2 ½ cups
Vegetable oil	4 oz	½ cup
Eggs, large	10 oz	5 each
Pillsbury™ Bakers' Plus™ Brownie Mix (11393)	6 lb	1 box



Doughboy Tip

For added indulgence, add chocolate chips into batter and/or drizzle cooled brownies with melted icing.

Preparation

CHAI SPICE BLEND

1. **Combine** cinnamon, cardamom, ginger, allspice, cloves and nutmeg in a small bowl.
2. **Set aside** until needed in batter.

BATTER

1. **Add** espresso, vegetable oil and eggs to mixer bowl fitted with paddle attachment; **mix** to combine.
2. **Combine** brownie mix and Chai Spice Blend; **add** to mixer bowl.
3. **Mix** on low speed for 30 seconds; **stop** mixer, **scrape** bowl and paddle.
4. **Mix** an additional 1½ minutes. *Do not overmix.*
5. **Deposit** batter into lightly greased or parchment-lined full sheet pan; **bake** as directed below and allow to cool before portioning.

Baking

Convection Oven*	300°F	22-27 minutes
Standard Oven	350°F	25-30 minutes

**Rotate pans baked in convection oven one-half turn (180°) after 11 minutes of baking.*



tahini swirl brownies

Ingredients

TAHINI MIXTURE

	<i>weight</i>	<i>measure</i>
Tahini	6 oz	$\frac{2}{3}$ cup
Brown sugar, packed	1.5 oz	3 Tbsp
Vanilla extract		$\frac{1}{4}$ tsp

BATTER

	<i>weight</i>	<i>measure</i>
Water, cool (approx. 72°F)	1 lb 4 oz	2 $\frac{1}{2}$ cups
Vegetable oil	4 oz	$\frac{1}{2}$ cup
Eggs, large	10 oz	5 each
Pillsbury™ Bakers' Plus™ Brownie Mix (11393)	6 lb	1 box



Doughboy Tip

Brownies are a top baked good item to offer consumers. Add tahini for an exciting, international swirl.

Preparation

TAHINI MIXTURE

1. **Combine** tahini, brown sugar and vanilla extract in a small bowl until well-blended.
2. **Set** aside until needed in batter.

BATTER

1. **Add** water, vegetable oil and eggs to mixer bowl fitted with paddle attachment; **mix** to combine.
2. **Add** brownie mix; **mix** on low speed for 30 seconds.
3. **Stop** mixer, **scrape** bowl and paddle; **mix** an additional 1 ½ minutes. *Do not overmix.*
4. **Deposit** batter into lightly greased or parchment-lined full sheet pan and **spread** evenly.
5. **Drop** spoonfuls of Tahini Mixture randomly on top of batter; **swirl** with tip of knife to create desired marbled effect.
6. **Bake** as directed below and allow to **cool** before portioning.

Baking

Convection Oven*	300°F	22-27 minutes
Standard Oven	350°F	25-30 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 11 minutes of baking.



cheddar peach muffins with honey chipotle butter

Ingredients

BATTER

	<i>weight</i>	<i>measure</i>
Water, cool (approx. 72°F)	2 lb 10 oz	5 ¼ cups
Pillsbury™ Corn Muffin Mix (11379)	5 lb	1 box
Diced peaches, canned, drained	1 lb	2 cups
Cheddar cheese, shredded	12 oz	3 cups

HONEY CHIPOTLE BUTTER

	<i>weight</i>	<i>measure</i>
Butter, softened	10 oz	1 ¼ cups
Chipotle chiles in adobo sauce, chopped	2 oz	¼ cup
Honey	1 oz	4 tsp



Doughboy Tip

Spice up your bread basket with this sweet and savory muffin.

Preparation

BATTER

1. **Stir** water and muffin mix together in mixer bowl until combined.
2. **Fold** in peaches and cheddar cheese until distributed.
3. **Deposit** batter using #10 scoop into paper-lined muffin pans; **bake** as directed below and allow to **cool**.

HONEY CHIPOTLE BUTTER

1. **Combine** butter, chipotle chiles and honey in small bowl until well-blended.
2. **Serve** with 0.3 oz per muffin.

Baking

Convection Oven*	375°F	16-18 minutes
Standard Oven	425°F	18-20 minutes

**Rotate pans baked in convection oven one-half turn (180°) after 8 minutes of baking.*



mango lime muffins

Ingredients

	<i>weight</i>	<i>measure</i>
Water, cool (approx. 72°F)	2 lb 6 oz	4 ¾ cups
Lime zest		4 tsp
Pillsbury™ Variety Muffin Mix (11387)	5 lb	1 box
Mango, peeled, diced	1 lb 4 oz	4 cups

Preparation

- 1. Pour** water, lime zest and muffin mix in mixer bowl fitted with paddle attachment.
- 2. Mix** on low speed for 20 seconds; **stop** mixer, **scrape** bowl and paddle.
- 3. Mix** an additional 20 seconds; **fold** in mango. *Do not overmix.*
- 4. Deposit** batter using #16 scoop into generously sprayed or paper-lined standard muffin cups and **bake** as directed below.

Baking

Convection Oven*	350°F	15-20 minutes
Standard Oven	400°F	18-23 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 7 minutes of baking.



matcha cornbread

Ingredients

	<i>weight</i>	<i>measure</i>
Pillsbury™ Corn Muffin Mix (11379)	5 lb	1 box
Matcha tea powder, culinary grade	1 oz	½ cup
Water, cool (approx. 72°F)	2 lb 10 oz	5 ¼ cups

Preparation

1. **Add** corn muffin mix and matcha tea powder to mixing bowl; **whisk** together.
2. **Pour** water into bowl and whisk until batter is blended and mostly smooth.
3. **Deposit** into greased or paper-lined full sheet pan; **bake** as directed below and allow to **cool** before portioning.

Baking

Convection Oven*	350°F	15-17 minutes
Standard Oven	400°F	18-20 minutes

**Rotate pans baked in convection oven one-half turn (180°) after 7 minutes of baking.*



mexican street cornbread

Ingredients

BATTER

	<i>weight</i>	<i>measure</i>
Water, cool (approx. 72°F)	2 lb 10 oz	5 ¼ cups
Pillsbury™ Corn Muffin Mix (11379)	5 lb	1 box
Sweet corn, canned, drained	12 oz	2 cups
Cream-style sweet corn, canned	12 oz	1 ¼ cups

FINISHING

	<i>weight</i>	<i>measure</i>
Sour cream	8 oz	1 cup
Mayonnaise	8 oz	1 cup
Garlic powder		½ tsp
Cotija cheese		½ cup
Chili powder		1 ½ tsp
Cilantro, fresh, finely chopped		2 Tbsp



Doughboy Tip

Char whole-kernel corn before folding into batter for extra flavor and color.

Preparation

BATTER

1. **Stir** water and muffin mix together in mixing bowl until blended.
2. **Fold** in corn until distributed. *Do not overmix.*
3. **Deposit** into greased or paper-lined full sheet pan; **bake** as directed below and allow to **cool**.

FINISHING

1. **Combine** sour cream, mayonnaise and garlic powder in small bowl; **spread** onto cooled cornbread.
2. **Sprinkle** cotija cheese, chili powder and cilantro on top and **serve**.

Baking

Convection Oven*	375°F	17-19 minutes
Standard Oven	425°F	20-22 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 8 minutes of baking.



molasses clove muffin bundts

Ingredients

	<i>weight</i>	<i>measure</i>
Water, cool (approx. 72°F)	2 lb 6 oz	4 $\frac{3}{4}$ cups
Molasses	6 oz	$\frac{1}{2}$ cup
Pillsbury™ Variety Muffin Mix (11387)	5 lb	1 box
Cinnamon, ground		1 $\frac{1}{2}$ Tbsp
Cloves, ground		2 tsp



Doughboy Tip

Drizzle cooled muffin bundts with icing for additional visual appeal.

Preparation

1. **Pour** water and molasses in mixer bowl fitted with paddle attachment; **mix** to combine.
2. **Combine** muffin mix, cinnamon and cloves; **add** to mixer bowl.
3. **Mix** on low speed for 20 seconds; **stop** mixer, **scrape** bowl and paddle.
4. **Mix** an additional 20 seconds. *Do not overmix.*
5. **Deposit** batter using #10 scoop into generously sprayed mini bundt pans and bake as directed below.

Baking

Convection Oven*	350°F	14-16 minutes
Standard Oven	400°F	16-20 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 7 minutes of baking.



bacon and beer waffles

Ingredients

	<i>weight</i>	<i>measure</i>
Water, cool (approx. 72°F)	5 lb	10 cups
Dark beer	1 lb	2 cups
Pillsbury™ Buttermilk Pancake Mix (11392)	5 lb	1 box
Bacon, cooked, chopped	1 lb	4 cups

Preparation

- 1. Add** water, beer and pancake mix to mixing bowl; **whisk** together until batter is blended and mostly smooth.
- 2. Fold** in bacon then **deposit** #6 scoop of batter (5 oz) onto preheated Belgian waffle iron.
- 3. Cook** 4-5 minutes or until steaming stops; **serve** warm.

Doughboy Tip

Top waffles with additional chopped bacon and drizzle with syrup.



matcha pancakes

Ingredients

	<i>weight</i>	<i>measure</i>
Pillsbury™ Sweet Pancake Mix (11388)	5 lb	1 box
Matcha tea powder, culinary grade	1 oz	4 Tbsp
Water, cool (approx. 72°F)	5 lb 8 oz	11 cups

Preparation

1. **Add** pancake mix and matcha tea powder to mixing bowl; **whisk** together.
2. **Pour** water into bowl and **whisk** until batter is blended and mostly smooth.
3. **Deposit** 1.5 oz batter onto griddle **preheated** to 375°F.
4. Cook 1 ½ minutes on each side or until puffed and edges begin to dry, **turning** only once; **serve** warm.

Doughboy Tip

Top pancakes with a drizzle or dollop of matcha honey butter.



orange cardamom pancakes

Ingredients

	<i>weight</i>	<i>measure</i>
Water, cool (approx. 72°F)	5 lb 8 oz	11 cups
Orange zest		4 Tbsp
Pillsbury™ Sweet Pancake Mix (11388)	5 lb	1 box
Cardamom, ground		4 tsp

Preparation

- 1. Add** water and orange zest to mixing bowl; **whisk** together.
- 2. Combine** pancake mix and cardamom; **add** to bowl.
- 3. Whisk** until batter is blended and mostly smooth.
- 4. Deposit** 1.5 oz batter onto griddle preheated to 375°F.
- 5. Cook** 1½ minutes on each side or until puffed and edges begin to dry, **turning** only once; **serve** warm.

Doughboy Tip

Top pancakes with a dollop of whipped cream and orange zest.



pumpkin spice pancakes

Ingredients

	<i>weight</i>	<i>measure</i>
Water, cool (approx. 72°F)	6 lb	12 cups
Pumpkin puree, canned	2 lb	3 ⅔ cups
Pumpkin pie spice	1.7 oz	6 Tbsp
Brown sugar, packed	4 oz	½ cup
Pillsbury™ Buttermilk Pancake Mix (11392)	5 lb	1 box

Preparation

1. **Add** water, pumpkin puree, pumpkin pie spice and brown sugar to mixing bowl; **whisk** together until well-combined.
2. **Add** pancake mix and **whisk** until batter is blended and mostly smooth.
3. **Deposit** 2 oz batter onto griddle **preheated** to 375°F.
4. **Cook** 1½ minutes on each side or until puffed and edges begin to dry, **turning** only once; **serve** warm.

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