

Mini Blueberry Coffee Cakes

Using a professional mix makes these coffee cakes easy to produce and maintains consistency batch after batch. Customize with different emulsion flavors and inclusions to suit your menu!

Ingredients

1,452 g Krusteaze Cinnamon Swirl Crumb Cake Mix
55 g water
150 g oil
194 g eggs
23 g LorAnn Blueberry Bakery Emulsion
644 g Cinnamon Topping (included with Krusteaze mix)
Good-quality blueberry jam

Directions

1. Preheat oven to 350°F. Place fourteen 5" x 4" foil pans onto a full sheet pan and spray with LorAnn's Professional Release Agent.
2. In an 8 qt. stand mixer, prepare batter per the manufacturers instructions, adding 23 g of LorAnn's Blueberry Bakery Emulsion towards the end of mixing.
3. Use a #24 disher to portion first layer of batter into individual foil pans. Top each with a few dollops of blueberry jam and a generous sprinkle of the cinnamon topping that is included with the Krusteaze mix.
4. Using a #40 disher, top cakes with another scoop of batter and generous spinkle of cinnamon topping
5. Bake for 35 minutes. Add lid and seal once completely cooled.

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