

DRY MIXES:

SHELF STABLE, VERSATILE, PROFITABLE + SUSTAINABLE.

Deliciously created to make your customers happy while cutting food & labor costs. Compared to Ready-To-Use (RTU) products, dry mixes win every time!



CHOCOLATE MUFFINS

Prep time 10 minutes
Cook time 20-25 minutes

INGREDIENTS

- 1 bag Foothill Farms® Cobbler Mix
- 2/3 cup Dutch-process cocoa
- 1/2 cup flour
- 1 teaspoon molasses
- 2 large eggs
- 3/4 cup milk
- 2 teaspoons Vanilla Extract
- 2 teaspoons cider vinegar or white vinegar
- 8 tablespoons melted unsalted butter or 1/3 cup vegetable oil
- 1 cup chocolate chips
- 1/4 cup Pearl Sugar (Optional as Topping)

INSTRUCTIONS

Preheat the oven to 350°F. Line a standard muffin pan with paper or silicone muffin cups, and grease the cups.

In a large mixing bowl, whisk together the Foothill Farms® Cobbler Mix, cocoa, flour, and chocolate chips. Set aside.

In a large measuring cup or medium-sized mixing bowl, whisk together the eggs, milk, vanilla, molasses and vinegar.

Add the wet ingredients, along with the melted butter, to the dry ingredients, stirring to blend; there's no need to beat these muffins, just make sure everything is well-combined.

Scoop the batter into the prepared muffin pan; the cups will be heaped with batter, and the muffin will bake into a "mushroom" shape. Sprinkle with pearl sugar.

Bake the muffins for 20 to 25 minutes, or until a cake tester inserted in the center of a muffin comes out clean.

Remove the muffins from the oven, and after 5 minutes remove them from the pan, allowing them to cool for about 15 minutes on a rack before peeling off the muffin papers or silicone cups.

MADE WITH:
Foothill Farms® Cobbler Mix
585T-T0700



Versatility is DELICIOUS!®

Speed Scratch Recipes of Desserts that deliver versatility and consistent product quality.

53%
OF DESSERTS ARE SOLD
AT RESTAURANTS
WITH/AFTER A MEAL

Source: Datassential, Dessert's Sweet Spot April 2019



	DRY MIXES	VS	RTU
1 SHELF LIFE	Longer Shelf Life Compact Shelf Space		Shorter Shelf Life After Opened Valuable Refrigeration Space
2 VERSATILITY	Countless Menu Options Made from Scratch Taste		Less Customizable More Off Flavor Notes
3 PROFITABILITY	Stable Costing Cheaper Shipping/Storage		Frequent Price Fluctuations Heavier/Larger, Higher Costs
4 SUSTAINABILITY	Less Trucks for Shipping More Environmentally Friendly		More Trucks for Shipping Less Environmentally Friendly

Find more information & recipes at FOOTHILLFARMS.COM
Contact us at **800.442.5242** | FOOTHILLFARMS.COM/CONTACT

©2022 Kent Precision Foods Group, Inc. Foothill Farms® and VERSATILITY IS DELICIOUS® are registered trademarks of Kent Precision Foods Group, Inc.

FHCSS2022_VERSATILITY_DESSERTS



ORANGE CRANBERRY MUFFINS

Prep time 10 minutes
Cook time 20 minutes

INGREDIENTS

- 1 bag Foothill Farms® Cobbler Mix
- ½ cup flour
- ½ teaspoon baking powder
- 1 cup dried cranberries
- 1 large egg
- ¼ cup vegetable oil
- ¾ cup milk
- ¼ cup orange juice or 2 tablespoons orange juice concentrate
- 1/8 teaspoon orange oil or ½ teaspoon orange zest (grated rind)

INSTRUCTIONS

Preheat the oven to 400°F. Lightly grease a 12-cup muffin pan, or line it with muffin liners and grease the muffin liners.

To make the muffins: In a medium-sized mixing bowl, whisk together the flour, baking powder, and Foothill Farms® Cobbler mix, then toss the cranberries into the mixture, stirring to coat.

In a separate bowl, or in a large measuring cup, whisk together the egg, oil, milk, orange juice, and orange oil or peel. Gently and thoroughly mix the wet ingredients into the dry ingredients.

Using a muffin or cookie scoop, or a ¼-cup measure, fill each muffin cup about ¾ full.

Bake the muffins for 20 minutes, or until they're nicely domed and a cake tester inserted into the center of one comes out clean. Remove the muffins from the oven, and run a knife around the edge of each one to separate it from the pan. Carefully tilt each muffin in its cup so steam doesn't collect underneath as they cool. After about 5 minutes, transfer them to a rack to cool completely.

Store muffins for up to 3 days in a plastic bag on the counter; or freeze, well wrapped, for up to one month.

MADE WITH:
Foothill Farms® Cobbler Mix
585T-T0700



CHOCOLATE MOUSSE CAKE

Yields 2 cakes

INGREDIENTS

- 1 bag Foothill Farms® Chocolate Mousse Mix
- 2 quarts heavy cream
- 2 boxes chocolate cake mix (Eggs, oil and water per directions)
- Ganache (see Recipe)
- 12 ounces semisweet chocolate chips
- 1 1/3 cup heavy cream

INSTRUCTIONS

Make the cake mix according to the manufacturer's recipe. Pour the batter into a greased and floured sheet pan. Bake until done, times will vary based on oven and type of pan used.

When the cake has cooled, cut into 4 inch wide strips, trimming the tops of the cake to create a flat surface for a uniform cake.

Place a slice of the cake on a fondant screen and coat with a ½ inch thick layer of mousse. Add a second layer, and coat with a ½ inch layer of mousse, repeat with and additional layer and top with a final slice. With an icing spatula, use additional mousse to fill in any voids or cracks in the sides of the cake to create a smooth surface and flat appearance.

Assemble Ganache - Recipe

Place the chocolate chips in a large bowl. Heat the heavy cream over medium heat to just before boiling. Pour cream over chocolate chips and stir with a wire whisk until the chocolate is fully dissolved and is a dark, shiny mixture.

Take the hot ganache and slowly pour over the top of the cake to cover. Using a spatula smooth the surface, and pour additional Ganache allowing it to flow down the sides smoothing it with a spatula. Place additional mousse in a pastry bag and use it to pipe flourishes and decorations to enhance the appearance. Refrigerate until serving.

Alternative instructions, when layering the mouse, place cleaned raspberries, sliced strawberries or cherries to add a twist to the flavor.

MADE WITH:
Foothill Farms® Chocolate Mousse Mix
J256-H7800



WAFFLE BATTER

Prep time 10 minutes
Cook time 5-10 minutes

INGREDIENTS

- 2 Cups All Purpose Flour
- ¼ Cup Foothill Farms® Bread Pudding Mix
- 1 ½ Cup Milk
- 1/3 Cup Water
- ½ Cup Unsalted Butter, melted

INSTRUCTIONS

Preheat waffle iron according to manufacturer's instructions.

In a large bowl, add flour, milk, and melted butter and whisk to combine.

Add in Foothill Farms® Bread Pudding Mix, water, and whisk. At this point, you may add more or less water depending on the texture of the batter.

Coat preheated waffle iron with non-stick spray, pour batter into hot iron, and cook until golden brown 5-10 minutes, until the iron stops smoking.

Serve and enjoy!

MADE WITH:
Foothill Farms® Bread Pudding Mix
102T-T0700



BLUEBERRY MUFFINS

Prep time 10 minutes
Cook time 20-25 minutes

INGREDIENTS

- 1 bag Foothill Farms® Cobbler Mix
- 8 tablespoons (113g) unsalted butter, at room temperature
- 2 large eggs
- ½ teaspoon baking powder
- ½ cup flour
- ½ cup milk
- 2 ½ cups blueberries, fresh preferred
- ¼ cup granulated sugar, for topping
- 1 teaspoon Vanilla Extract

INSTRUCTIONS

Preheat the oven to 350°F. Line a standard muffin pan with paper or silicone muffin cups, and grease the cups.

In a large mixing bowl, whisk together the Foothill Farms® Cobbler Mix, flour, and baking powder. Set aside.

In a large measuring cup or medium-sized mixing bowl, whisk together the eggs, milk, and vanilla.

Add the wet ingredients, along with the melted butter, to the dry ingredients, stirring to blend. Add Blueberries and mix to combine.

Scoop the batter into the prepared muffin pan; the cups will be heaped with batter, and the muffin will bake into a "mushroom" shape. Sprinkle with granulated sugar.

Bake the muffins for 20 to 25 minutes, or until a cake tester inserted in the center of a muffin comes out clean.

Remove the muffins from the oven, and after 5 minutes remove them from the pan, allowing them to cool for about 15 minutes on a rack before peeling off the muffin papers or silicone cups.

MADE WITH:
Foothill Farms® Cobbler Mix
585T-T0700



LEMON CAKE ROLL

Prep time 10 minutes
Cook time 20-25 minutes

INGREDIENTS

- 6 eggs
- 1 cup plus 2 tablespoons sugar
- 1-½ teaspoons lemon extract
- 1 cup plus 2 tablespoons flour
- 1-½ teaspoons baking powder
- ¾ teaspoon salt
- 4-8 drops yellow food coloring
- 2 cups prepared Foothill Farms® Lemon Cream Pie Filling (using half and half instead of milk)

Additional Ingredients:
Strawberries and Lemon Sliced

INSTRUCTIONS

In a large bowl, beat the eggs for 3 minutes. Gradually add the sugar; beat for 3 minutes or until thick and lemon colored.

Add the lemon extract and yellow food coloring; beat until combined. Fold in the flour, baking powder and salt. Pour into a parchment lined 15-inch x 10-inch x 1-inch baking pan.

Bake at 375°F for 20-25 minutes or until cake springs back when touched. While cake is baking, dust a flour sack towel with confectioners sugar. Invert cake onto prepared towel. Remove parchment.

Roll up jelly-roll style starting with the short end. Place on a cooling rack to cool. Unroll cake and spread with Foothill Farms® Lemon Cream Pie filling. Roll cake; refrigerate 30 minutes or until ready to serve. Garnish with additional powdered sugar, strawberries and lemon slices, if desired.

MADE WITH:
Foothill Farms® Lemon Cream Pie Filling Mix
135T-T0700



SUGAR COOKIES

Prep time 5 minutes
Cook time 15 minutes

INGREDIENTS

- 2 Cups All Purpose Flour
- 1 Cup Foothill Farms® Bread Pudding Mix
- 1 Cup Unsalted Butter, softened
- ¼ Cup Foothill Farms® Bread Pudding Mix, optional for coating cookies

INSTRUCTIONS

Preheat oven to 325°F. Combine softened butter and Foothill Farms® Bread Pudding mix in a medium bowl and beat together using a stand mixer or a hand mixer until a gritty paste is formed.

While mixing, add in flour slowly and mix until a smooth dough is formed. Using a medium melon baller (approximately 1.5" diameter), scoop dough and roll into balls.

Optional: roll the balls in the remaining ¼ cup bread pudding mix.

Place on a large cookie sheet lined with parchment paper 3 inches apart, and flatten balls with the bottom of a flat object (ie glass, flat-bottomed mug, smooth burger press, etc.) until the cookies are up to ¼" thick, no thinner than 1/8".

Bake for 14-17 minutes until the cookies are golden brown around the edges.

Remove from the oven and rest on the baking sheet for 15 minutes. *Note: do not skip the cool step or else the cookies will not set and will break when grabbing. Enjoy once cookies have cooled and set!

MADE WITH:
Foothill Farms® Bread Pudding Mix
102T-T0700

Have Your Cake & Eat It Too...

THE FOOHILL FARMS® BRAND PROVIDES ENDLESS, DELICIOUS AND INSPIRING MENU OPTIONS YOUR CUSTOMERS ARE SURE TO ENJOY!

