

Blueberry Muffin Mix

Bakerv

Augason Farms offers a wide selection of baking mixes and baking items. Whether you're preparing baked goods from scratch or want a quick baking mix, we provide for your needs.

Blueberry Muffin Mix

Augason Farms Blueberry Muffin Mix is simple to make and it's full of flavorful blueberry bits.

Blueberry Lemon Coffee Cake

Cake:

2 1/4 cups Augason Farms Blueberry Muffin Mix

1/3 cup water

1 egg

1/2 cup lemon yogurt

Topping:

3 tablespoons packed brown sugar

2 tablespoons all-purpose flour

3 tablespoons butter or margarine, cold

Cake: In medium bowl, blend together muffin mix, water, yogurt. Spoon batter into lightly greased 8"x8"x2" pan.

Topping: In a small bowl, mix together brown sugar and all-purpose flour. Cut in butter with fork or pastry blender until mixture resembles size of small peas. Sprinkle topping over batter. Bake at $350^{\circ}F$ for 30-35 minutes. Yield: $16-2^{\circ}$ squares.

DIRECTIONS:

- 1. Combine 1 1/4 cups of water with 3 cups of mix.
- 2. Mix on low speed 30 seconds, then 1 1/2 minutes on medium speed. 3. Fill tins 2/3 full.
- 4. Bake at 375°F for 14-18 minutes.

Creamy Blueberry Lemon Bars

Crust

3 1/4 cups Augason Farms Blueberry Muffin Mix 1/2 cup butter or margarine, softened

Filling:

3/4 cup lemon pie filling

1 cup (8 ounce package) cream cheese, softened

1 cup suga

1 cup Augason Farms Spiff-E-Whip - prepared & whipped to stiff peaks

Crust: In medium bowl, mix together muffin mix, and butter or margarine until crumbly. Press into lightly greased 9"x13" pan. Bake at 350°F for 15-20 minutes or until light golden brown. Cool.

Filling: Spread pie filling over crust. Using electric mixer, blend cream cheese and sugar on medium speed for 1 minute. Scrape bowl. Continue mixing on medium speed for 1 minute. Add whipped topping. Change to low speed and mix 1 minute. Spread evenly over pie filling. Refrigerate 2 hours or until set before serving. Yield: 24 – 2" squares.

Nutrition Facts

Serving Size 1/4 cup (39g dry) Servings Per Container 40

Amount Per Serving	
Calories 130	Calories from Fat 15
	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat (0 %
Trans Fat 0g	
Cholesterol 20r	ng 7 %
Sodium 190mg	8%
Total Carbohyd	rate 27g 9 %
Dietary Fiber 0	g 0 %
Sugars 14g	
Protein 3g	

Vitamin A	0%	•	Vitamin C	0%	
Calcium	2%	•	Iron	6%	

*Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

lower depending on your calorie needs.						
	Calories	2,000	2,500			
Total Fat	Less than	65g	80g	_		
Sat Fat	Less than	20g	25g			
Cholesterol	Less than	300mg	300mg			
Sodium	Less than	2400mg	2400mg			
Total Carbohydrate		300g	375g			
Dietary Fiber		25g	30g			
Calories per	gram: Fat 9	Carbs 4	Protein 4	_		

INGREDIENTS: Bleached enriched flour (wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), sugar, cake flour (bleached wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), shortening (partially hydrogenated soybean oil), blueberry nuggets (dextrose, partially hydrogenated vegetable oil [soy bean and cottonseed], bleached enriched wheat flour [wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], citric acid, cellulose gum, maltodextrin, artificial flavors and colors [FD&C Red #40, Blue #1, Blue #2]), powdered sugar, buttermilk solids, whole eggs (whole eggs, sodium silicoaluminate [as an anticaking agent]), sodium acid pyrophosphate, salt, baking soda, egg yolks, vanilla (natural and artificial flavor), xanthan gum, blueberry flavor.

Contains allergens: Wheat, dairy, eggs, and soy.

Processed in a plant that handles wheat, egg, dairy, soybean, peanut, cashew, walnut, and almond products.

Contains oxygen absorber. Discard immediately upon opening.

Shelf Life: Best when stored in a cool dry place at temperatures between 55° and 70° F (ideal humidity 15%). Sealed: to 10 years / Opened: to 1 year

Shelf life estimates are based on industry studies from sources deemed reputable. Since Augason Farms has no control over individual storage practices, they must disclaim any liability or warranty for particular results.

40 SERVINGS NET WT. 3 LBS 8.0 OZ (1.58 kg)