

## Blueberry Muffin Mix

## Bakery

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 $350^{\circ} \mathrm{F}$ for $30-35$ minutes. Yield: $16-2$ " squares.

## DIRECTIONS:

1. Combine $11 / 4$ cups of water with 3 cups of mix.
2. Mix on low speed 30 seconds, then $11 / 2$ minutes on medium speed.
3. Fill tins $2 / 3$ full.
4. Bake at $375^{\circ} \mathrm{F}$ 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 sugar
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 $350^{\circ} \mathrm{F}$ 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 1.5 g |  |  | 2\% |
| Saturated Fat 0g |  |  | 0\% |
| Trans Fat Og |  |  |  |
| Cholesterol 20mg |  |  | 7\% |
| Sodium 190mg |  |  | 8\% |
| Total Carbohydrate 27 g |  |  | 9\% |
| Dietary Fiber 0g |  |  | 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. |  |  |  |
| Calories |  | 2,000 | 2,500 |
| Total Fat | Less than | 65 g | 80 g |
| Sat Fat <br> Cholestero | Less than | 20 g | 25 g |
|  | Less than | 300 mg | 300 mg |
| Sodium | Less than | 2400 mg | 2400 mg |
| Total Carbohydrate |  | 300 g | 375 g |
| Dietary Fiber |  | 259 | 30 g |
| 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 $55^{\circ}$ and $70^{\circ} \mathrm{F}$ (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.

