

# Mondelēz International

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## FOODSERVICE



Oreo Cheesecake



95 Haverhill Rd  
Amesbury, MA 01913  
[www.shaheenbros.com](http://www.shaheenbros.com)

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Mondelez is on a mission to empower people to snack right by providing people with the right snack, for the right moment, made the right way.



**OREO COOKIES**

18780 120/.78 oz T/O



**OREO COOKIES**

18784 48/6 ct. 2.4 oz.



**OREO MEDIUM COOKIE  
PIECES**

19518 4/2.5 lb.



**OREO COOKIES**

18788 120/1.59 oz.



**CINNAMON TEDDY  
GRAHAMS SINGLE SERVE**

18740 150/.75 oz



**FIG NEWTONS**

18670 120/2 oz.



**MINI CHIPS AHOY**

18796 48/1 oz.



**CHIPS AHOY**

18794 48/4 ct. 1.55 oz



**NUTTER BUTTER  
SANDWICH COOKIE**

18736 48/4 ct. 1.9 oz.



**ENTERTAINMENT  
CRACKERS**  
19356 4/40 oz.

Collection contains Original  
water, Vegetable, Pepper and  
Poppy and Wheat crackers.



**LORNA DOONE  
SHORTBREAD COOKIE**  
18730 120/1 oz.



**ANIMAL CRACKERS**  
18662 48/1 oz.



**SOUR HEADS**  
22974 12/8 oz.



**WHEAT THINS**  
19272 6/8.5 oz.



**RITZ CRACKER 2 PK**  
18520 300/.23 oz.



**HONEY GRAHAM  
CRACKER**  
19060 27/4.8 oz.



**PREMIUM SALTINES**  
19000 12/1 lb.



**NILLA WAFERS**  
19420 12/11 oz.



**PEANUT BUTTER  
CRACKER SANDWICH**  
18694 112/6 ct.



# Ingredients

## Crumb Topping

- 1¾ oz. granulated sugar
- 1½ oz. unsalted butter
- 1½ oz. all-purpose flour
- 1 oz. NILLA Wafers, finely ground

## Muffins

- 12 oz. blueberries, divided
- 12½ oz. all-purpose flour, divided
- 2½ tsp. baking powder
- ½ tsp. salt
- 9 oz. buttermilk
- 2 oz. vegetable oil
- 2 oz. unsalted butter, melted
- 1 oz. light corn syrup
- 1½ tsp. vanilla extract
- 8 oz. granulated sugar
- 3¾ oz. eggs
- 4¼ oz. NILLA Wafers, chopped
- 1 Tbsp. lemon zest



# Blueberry-Lemon Crunch Muffins Made with NILLA Wafers

13 MUFFINS, 4.4 OZ. EACH

## Directions

### Crumb Topping:

1. Combine ingredients until mixture resembles coarse crumbs; set aside.

### Muffins:

2. Line 13 cavities of standard muffin pan with paper liners. Combine 10 oz. berries and 1 Tbsp. flour in bowl; set aside.
3. Sift remaining flour, baking powder and salt into medium bowl. Whisk buttermilk, butter, oil, corn syrup and vanilla in separate large bowl. Whisk sugar and eggs in third bowl until light and fluffy; stir into buttermilk mixture.
4. Add liquid mixture to dry ingredients, mixing with spoon or paddle just until combined. Gently fold in blueberry/flour mixture, chopped cookies and zest just until combined.
5. Use #8 scoop to portion batter into prepared pan. Top each muffin with 5 blueberries.
6. Bake in 375°F standard oven 28 to 33 min. or until centers spring back when lightly touched. Cool in pan on wire rack 5 min. Carefully remove muffins from pan; cool completely.

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