

# CHOCOLATE SNAILS



A wonderful twist for a chocolate swirl instead of the common cinnamon filled roll. Not just another Sweet Roll, but an “All Natural” roll. This claim is very important to today’s consumer. Our Research & Development team provides you with an opportunity to present your customer with a Sweet Roll that is “All Natural”, as long as you make it following the proper guidelines. Our all natural line allows for clean labeling with no chemical additives, No Trans Fats, and no preservatives, and it’s very easy to produce.

## EXTRA SALES & PROFITS FOR YOU

Make sure your sales staff understands the impact that an “All Natural” product can have on your customers and your sales. Be sure to charge a premium price for this premium product. Also make a mini-cluster version and sell them by the dozen or half dozen for a quick carry-out office or family treat.

## ALL NATURAL CHOCOLATE CRUMB FILLING

2 lbs All Natural Brownie Mix  
8 oz Butter (room temperature)  
*Rub together by hand until small crumbles form.*



## BAKEMARK PRODUCTS USED TO PRODUCE THIS ITEM:

- Westco All Natural Cinnamon Rol Mixl
- Westco All Natural Brownie Mix

## 1. APPLY FILLING



Prepare the dough following the directions on the bag. Roll the dough to approximately 1/4 inch thick by 18 inches wide; brush lightly with water; and cover liberally with the chocolate crumb mixture.

## 2. ROLL UP & CUT



Roll the dough towards you as you would for a cinnamon roll. Cut into 5-6 ounce pieces and place them 3 x 4 on a large sheet pan.

## 3. PROOF & BAKE



Proof them to 3/4 size; then bake at 350°F until light golden brown. Do not over-bake!

## 4. BRUSH & DECORATE



Brush liberally with melted butter while hot - right out of the oven. If desired, drizzle with melted chocolate when cool.



Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

Visit us on the web at: [www.yourbakemark.com](http://www.yourbakemark.com)