

BAGELS ESPANOL



Our BakeMark Bagels have become the standard of the industry with their one-hour proof time from freezer to oven. Now, you can create some varieties that will have your personal touch by just filling and topping them as desired. Try this “South of the Border” version, and you’ll have them exclaiming, “Olé.”

EXTRA SALES AND PROFITS FOR YOU!

As with all new items, be sure to always keep plenty in your display. To create extra excitement at your sales counters, try rewarding your top salesperson with some special recognition or reward. How about some “Fiesta” style decorations to add atmosphere.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- BakeMark Frozen Bagels

1. BAKE THE BAGELS



Place BakeMark Frozen Bagels on a baking sheet pan. Place them into a very moist proofing cabinet for exactly one hour. Do not judge the size by appearance as they will swell in the oven. If you have steam in the oven, steam them for 15 seconds. Bake at 400°F until golden in color.

2. SLICE AND FILL (optional)



When they are cool enough to handle, slice in half, and sprinkle liberally with shredded Monterey jack. Replace the top.

3. TOP WITH CHEESE



Top the entire bagel with more jack cheese, and garnish with sliced Jalapeño Peppers.

4. RE-BAKE



Return them to the oven and bake until the cheese just begins to brown.



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