

IRISH SODA BREAD



Make the most of Saint Patrick's Day this year. Decorate your store with shamrocks and green and gold. Now bake this traditional Irish soda bread that is not readily available in bakeries - but it should be! Show and sample it as a breakfast pastry with your favorite jelly, and you will find out why the Irish love this bread all year long.

We have made it so easy with no tricky ingredients to confuse your Leprechauns. Just use our BakeMark Scrumptious Scone Mix. This quick recipe variation will produce the richest, flakiest Irish soda bread you have ever eaten.

EXTRA SALES AND PROFITS FOR YOU!

Be sure to have your staff tell each customer about this delicious bread. Keep plenty of samples with butter and jelly on hand. It has been proven that sampling increases sales by 100% (as reported by club store research).

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Scrumptious Scone Mix
- Apri-Gel or Apri-Glo
- Bu-Van



1. MIX THE DOUGH



Scale 10 lbs. of Scrumptious Scone Mix, 1 lb. butter, 6 oz. sugar, 3 lbs. bleached raisins, 1 oz Bu-Van, and 3 qts. whole milk. Mix together in low speed until smooth. Do not overmix.

2. FORM AND SCALE



Scale into 1 lb. 8 oz. pieces, and shape them to a smooth round ball.

3. APPLY WASH



Place each ball into an 8-inch pie tin, and brush them liberally with a 50/50 egg wash. Sprinkle lightly with Crystal Sugar if desired. Score a cross on each one with a sharp knife.

4. BAKE



Bake At 350°F until golden in color, approximately 25 minutes. While still hot, brush each one liberally with melted butter or our Apri-Gel.

BAKEMARK

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