

PEANUT BUTTER SWIRL BREAD



Bread sales are on the rise again. Customers are looking for wholesome and healthy breads - not just a lot of empty calories. Gourmet Swirl Breads can fill this need and set you apart from the crowd of “me too” bread shops. This loaf not only sounds and looks great, but just wait until you or your family taste it. And, you must try it toasted or used as French Toast. Simply Marvelous!

EXTRA SALES AND PROFITS FOR YOU!

Provide a toaster for your customers, and let them sample it toasted with butter and jelly. They will not leave without a loaf or two. Create “National Give Your Neighbor a Loaf of Bread Day.” Make Wheat, White, or Grain Bread versions.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- No-Time Bread Base
- Bavarian Grain Base
- Egg Bread (Complete) Mix
- Sheepherder (Complete) Mix
- Ultra Rich Crème Cake Mix



1. MIX & SCALE



Mix the desired dough, and allow to ferment as prescribed for that particular formula. Scale into one pound, two ounce pieces; then round and let them rest for about ten minutes.

2. MAKE UP THE STREUSEL



Scale four pounds of Crème Cake Mix, eight ounces of peanut butter, and eight ounces of margarine into a bowl. Rub together well by hand or on the lowest speed of a mixer until small granules form.

3. ROLL OUT & FILL



Roll-out the dough pieces to about 6 inches by 12 inches in size. Brush them lightly with water, cover the dough well with the streusel mixture; then roll them to form a log. Place them into a one-pound bread pan.

4. PROOF & BAKE



Let loaves rise to 3/4 size; then bake at 390°F for 25-28 minutes until firm and golden in color. Remove immediately from the pan after baking. Breads can also be lightly iced when cool if desired.

BAKEMARK

Authentic Taste. We Deliver.™

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

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