

GOURMET RASPBERRY & CREME BROWNIES



How do you make the best even better? Start with the best - BakeMark Gourmet Brownie Mix. Add stripes of Bavarian Creme and Gourmet Raspberry, and the best is better!

All of a sudden a basic brownie can be a key profit center for you. For the small cost of additional ingredients and minimal labor, you can easily increase the price of these exquisite brownies, and your customers will appreciate the innovative, delicious taste treat. Perfect for picnics and parties.

EXTRA SALES AND PROFITS FOR YOU!

It's easy to do the math. Increase the price of individual brownies by as much as 35% - 50% but only increase the cost of ingredients and labor by just a few cents apiece. Your customers will appreciate the one-of-a-kind taste experience, and you'll appreciate the opportunity for extra sales and profits Raspberry Creme Brownies will bring!

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Gourmet Brownie Mix
- Westco Gourmet Raspberry Filling
- Westco Bavarian Creme Filling
- Westco Coating Sugar (optional)

1. PREPARE AND MIX THE BATTER



Scale the mix, water, and oil as directed on the label. The small batch is suited for one full sheet pan. Be careful not to over-mix the batter.

2. TOP



After placing the batter onto a well-greased and lined baking sheet, pipe alternating stripes of Westco Bavarian Creme and Gourmet Raspberry on top of the batter.

3. BAKE



Bake at 365°F for 25 minutes. Do not over-bake!

4. CUT



When cool, turn the sheet over to remove the parchment liner, and cut into desired size pieces. Dust lightly with Coating Sugar (optional).

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