

RASPBERRY MACARON BROWNIE



The combination of fudgy chocolate, moist coconut and tart raspberry are well accepted by the treat loving consumer. This luscious brownie is more like a candy bar than a baked pastry, equally rich and satisfying. The best part is that we have made it so user friendly that anyone can produce perfect results every time.

EXTRA SALES AND PROFITS FOR YOU!

Sampling certainly applies as it does with all baked goods. Keep plenty of pre-packaged single and multiple packed brownies on a well-stocked display in a prominent location of your shop. Dress-up your display with other chocolate offerings.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Gourmet Brownie Mix
- Westco Gourmet Raspberry Filling
- Westco Mac-Mix (Macaroon Cookie Mix)
- Westco Apri-Glo



1. SPREAD & TOP



Prepare the Brownie and the Macaroon Mixtures; then spread 2 lbs. of Macaroon Mixture onto a well-greased Full Sheet Pan. Bagging the Macaroon with a pastry bag then spreading it works best. Cover the macaroon with 1-pound Gourmet Raspberry.

2. COVER WITH BROWNIE MIXTURE



Spread 4-pound brownie mixture over the raspberry filling, covering the entire sheet

3. SMOOTH & BAKE



Smooth the brownie mixture well with a spatula. Bake the sheet @ 360°F for 25 minutes. Be careful not to over-bake.

4. COOL & CUT



Let the sheet cool completely (or freeze for best results) then remove from the pan and cut into desired sized pieces. For extra shelf life and eye-appeal, glaze with heated Apri-Glo.

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Authentic Taste. We Deliver.™

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

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