

WHITE CHOCOLATE BLONDIES



Today's discriminating customers are intrigued with items that are new - yet have the feeling of familiarity. This luscious pastry is as rich and chewy as its very popular chocolate counterpart. So, why not provide them with an opportunity to try this satisfying pastry that is not chocolate? Of course, all the variations that apply to regular dark chocolate Brownies can be applied to Blondie's as well. *Have fun and enjoy!*

EXTRA SALES AND PROFITS FOR YOU!

Create a display showing plain, iced, and fancy topped versions. Be sure to sample small pieces to all of you customers. Signs placed at the cash register suggesting them to your customer will build sales and remind you to suggest them to all.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Crème Cake Mix
- Vanilla Dipping Icing
- Coating Sugar

RECIPE

6 lbs.	Westco Crème Cake Mix
1 lb.	Granulated Sugar
12 oz.	Whole Eggs
1 lb.	Water
1 lb.	Oil
1 lb.	White Chocolate Chips (optional)
1 lb.	Pecan Pieces (optional)



1. SCALE & MIX



Scale all ingredients, and place them in a mixing bowl. Using a paddle, mix for 1 minute in low speed. Scrape the bowl well, and continue mixing for an additional minute in low. Low speed is second speed on a 4-speed mixer.

2. SCALE & BAKE



Place the batter in a sheet pan and bake at 350°F for 25 minutes. **DO NOT OVER BAKE!**

3. COOL & CUT



Allow them to cool completely; then cut them to your desired size. (2 x 2 = 96 pieces or 2.5 x 2.5 = 60 pieces)

4. FINISH



Blondies can be left plain, dusted with Westco Coating Sugar, iced with Vanilla Dipping Icing, or drizzled with White Ganache.

BAKEMARK

Authentic Taste. We Deliver.™

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

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