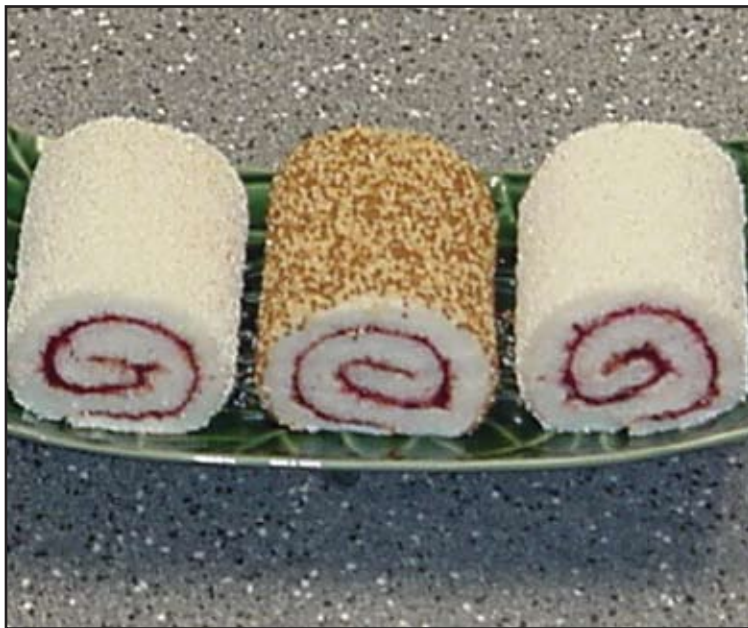


ANGEL ROLL CAKE



This eye-catching cake can be made in mini-sized or full-sized rolls. Even if you have never attempted a rolled cake before, you'll find this cake easy to roll and even easier to finish. Flavoring the batter is simple, too. Just stir a little of any of our great-flavored icing fruits into the finished batter. Give it a try!

EXTRA SALES AND PROFITS FOR YOU!

Be sure to tell your staff about these delicious and colorful cakes. Have them suggest delicious roll cakes to all of your customers. Place these featured cakes in a prominent spot and keep plenty on hand to sample and create impulse sales.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Magic Angel Food Cake Mix
- Westco Apri-Gel / Apri-Glo
- Assorted Westco Fruit Fillings
- Q.A. Toasted Coconut
- Q.A. Coconut Crunch



1. BAKE THE SHEET LAYERS



Prepare BakeMark Magic Angel Food Cake Mix. Scale 3 lbs. of batter into a paper lined UN-GREASED sheet pan, spread uniformly with a spatula. Bake at 350°F for about 8 minutes.

2. SPREAD THE FILLING



Remove the sheet from the pan when cool and place it on the workbench. Do not remove the paper. Spread one pound of Gourmet Raspberry Filling uniformly over the sheet.

3. ROLL



Gently loosen the paper on the far edge, and tuck the cake's edge. Gently pull on the paper which rolls the cake. The paper will release as you pull. Freeze for least one hour after forming.

4. FINISH



Remove the paper, and cut the log into four or five cakes. Brush each cake uniformly with melted Apri-Gel or Apri-Glo. Roll the cake into toasted coconut or any topping of your choice.



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