

# BERRIES 'N CREME CRUMB CAKE



This luscious coffee cake combines the rich texture of our versatile Ultra Rich Crème Cake Mix with our Gourmet Raspberry and Bavarian fillings. Gourmet Raspberry Filling contains so much fruit that your customers will think it's homemade. The power of mouth watering fruit and ready to use custard type fillings becomes a combination that is always a crowd pleaser. Not only is it easy to prepare but it is ready for sale right out of the oven. No time-consuming finishing is required.

## EXTRA SALES AND PROFITS FOR YOU!

Coffee cakes can be sold whole or as slices, so display them both ways. Have some available pre-packaged as a quick take-along for those picking up their morning office treats. Sample them for sure, and display them close to your coffee station or cash register for quick impulse sales.

## BAKEMARK PRODUCTS USED TO MAKE THIS ITEM

- Ultra Rich Crème Cake Mix
- Gourmet Raspberry Filling
- Bavarian Filling
- Raspberry Icing Fruit



## Raspberry Streusel Recipe

|                           |        |        |
|---------------------------|--------|--------|
| Ultra Rich Crème Cake Mix | 2 lbs. |        |
| Margarine or Butter       |        | 6 ozs. |
| Raspberry Icing Fruit     |        | 2 ozs. |

Rub the ingredients together by hand until small crumbles form.

## 1. PREPARE BATTER & PANS



Scale all the ingredients then mix the batter following the directions on the bag of Ultra Rich Crème Cake. Lightly coat the bottom of the pans with the streusel mixture.

## 2. DEPOSIT BATTER & FILLING



Scale 10-12 ounces of the prepared batter into an 8 inch cake pan. Then, using a pastry bag, swirl Gourmet Raspberry Filling and Bavarian Filling over the batter.

## 3. COVER WITH STREUSEL



Cover the entire top of the batter with more of the streusel mixture.

## 4. BAKE



Bake at 330 - 340°F for 25 - 28 minutes until light golden in color and firm to the touch. Remove from the pans when cool.



Authentic Taste. We Deliver.™

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

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