

CARAMEL BAVARIAN COFFEE CAKE



Are your customers asking for something different to complement their morning coffee? If the answer is “yes,” then you must try this luscious coffee cake combining our Copenhagen Danish with Bavarian Filling and German Chocolate Icing. Yes, German Chocolate Icing! It is not just for German Chocolate Cakes! It is, after all, pecans and flaked coconut in a rich caramel crème. The perfect topping for any luscious pastry.

EXTRA SALES AND PROFITS FOR YOU!

This coffee cake is shelf stable and will give exceptional shelf life, so build a nice display. Be sure to display one of these coffee cakes cut to reveal the filling. And, of course, sample to let your customers taste this delicious combination of flavors.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Copenhagen Danish Mix
- Bavarian Filling
- German Chocolate Icing



1. MIX & REST



Mix the dough as you would for plain sweet dough using our Copenhagen Danish Mix. Rest the dough for 1 hour; then scale into 14-16 ounce pieces. Alternate Method: Immediately scale the dough pieces after mixing and refrigerate overnight.

2. ROLL OUT DOUGH



Roll out the dough and place it in a well-greased 8 or 9-inch cake pan.

3. PROOF & BAKE



Place the pans in a moderate proofing cabinet, and let them rise to 3/4 size. Bake them at 350°F until light golden in color. Do not over-bake.

4. SLICE, FILL, & ICE



When cool, slice each layer, and top one half layer liberally with Westco Bavarian Filling. Ice the top half layer with Westco R.T.U. German Chocolate Icing; then place it gently on the Bavarian Filling.



Authentic Taste. We Deliver.™

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

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