

KRINKLE KUCHEN COFFEE CAKE



Make your holiday sales come alive by featuring traditional items from around the world. This festive coffee cake is popular throughout Europe and spreading across the U.S. as well. The real beauty of this item is that it goes as well for breakfast as it does for an evening dessert or as a featured dessert for that special event. But, don't think of Krinkle Kuchen as just a seasonal pastry, its delicious crunchy crust and its flaky texture will bring you added sales all year long.

EXTRA SALES AND PROFITS FOR YOU!

Decorate your display area and store in Holiday flare and make sure that your sales staff suggests your Holiday offerings to every customer. Make sure you have all the items you will sell for the holidays on display early. Your customers will be making plans for their events, and you want to make sure they know where come to get them.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM

- Copenhagen Danish Mix
- Bavarian Filling
- Apri-Glo
- Ultra Rich Crème Cake Mix (streusel)
- Coating Sugar (sugar that will not melt)

CANDIED ALMOND RECIPE

- Moisten the almonds lightly with water.
- Sprinkle with granulated sugar (about 3 oz. per pound of almonds)
- Tumble by hand until well coated.
- Toast at 350°F until light golden.



1. SCALE & PREPARE DOUGH



Scale all the ingredients; then mix the dough until well developed and smooth as you would for cinnamon rolls adding 2 ozs. of butter to each pound of mix. Let the dough rest for 1 hour, or refrigerate overnight.

2. ROLL, FILL, & SHAPE



Scale into 1 pound pieces; then roll each piece to a rectangular shape (18x12 inches) about 1/4 inch thick as you would for cinnamon rolls. Using a spatula, spread a very thin layer of Bavarian Filling over the entire dough. Sprinkle the streusel liberally on to the dough piece. Roll it into a log then form it into an oval.

3. PROOF & BAKE



Connecting the ends with a little egg wash helps them stick together. Then brush the entire ring with egg wash. Proof to 3/4 size. Bake at 340°F. until light golden in color.

4. GLAZE & GARNISH



Glaze them with Apri-Glo; then cover the entire surface of the coffeecake with Candied Almonds (see recipe). Dust them lightly with coating sugar.

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

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