

CREME CAKE SPRITZ COOKIES



These cookies are easy to make and, beat of all, if you already use any of our Crème Cake Mixes, there is nothing extra to buy. The finished product rivals a scratch butter spritz type cookie that takes much longer to make and can often be difficult unless you are a trained baker. Using our Crème Cake Mix will give these cookies extra shelf life, a rich buttery flavor and melt in your mouth texture. Try this easy recipe; you will have nothing to lose and many satisfied customers to gain.

EXTRA SALES AND PROFITS FOR YOU!

Be sure to tell and sample your staff about this delicious specialty cookie. Make up assorted pre-packaged dozen or two dozen packs for “quick pick-up” impulse sales. Be sure to have your staff Sample these fancy cookies to all of your customers. Keep plenty of them on hand.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Crème Cake Mixes
- QA Toppers
- BakeMark dipping icings
- Semper Coating

Recipe

Step 1.

11 lbs. Crème Cake Mix
3 lbs. 8 ozs. Bread flour
4 lbs. Margarine or Butter

Cream together using a paddle
in medium speed for 3 minutes

Step 2.

3 lbs. Whole Eggs
Add slowly and mix only until
smooth. **Do not over-mix**



1. SCALE AND MIX THE INGREDIENTS



Follow the recipe directions from the front of this card making sure that you do not over-mix in either step,

2. BAG OUT THE BATTER



Bag desired shapes and sizes onto a parchment lined sheet pan using a #6 large Star or French tip.

3. TOP AS DESIRED



Top each cookie with your choice of toppers, crystal sugar, mini-chocolate chips or leave them plain. Plain cookies can be iced or dipped after baking.

4. BAKE



Bake at 350°F for 8-10 minutes, or until just the edges begins to color a light golden brown.

BAKEMARK

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