

# FLAVORED MACAROON COOKIES



Macaroon cookies have always been a very popular bakery item; however, they are not always easy to make. We have taken the time consuming step of cooking the egg whites and coconut away and replaced it with only hot tap water. No danger of burning the batter or yourself. No messy clean-up and extended shelf life you just can't get with scratch. Our Mac-Mix macaroon cookie mix is a simple one step product; just scale the mix, add the hot water and any BakeMark/ Westco Fruit-O if desired and mix. Even a novice baker will achieve perfect results every time and your customers will love them.

## EXTRA SALES AND PROFITS FOR YOU!

Keep a platter of delicious coconut macaroons on top of your counter. Your customers will enjoy them and want to take a dozen or two home. Brief your sales staff on these delicious cookies and have them suggest them to every customer. You will enjoy the "Ring" of your cash register as long as the supply of cookies will last so make plenty!

## BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Mac-Mix Cookie Mix
- Strawberry Fruit-O
- Cherry Fruit-O
- Lemon Fruit-O
- Orange Fruit-O
- Fudge Supreme
- Blueberry Fruit-O
- Cranberry Fruit-O
- Pineapple Fruit-O
- Banana Fruit-O
- Raspberry Icing Fruit



## 1. MIX THE BATTER



Scale 5 pounds of Mac-Mix and 1 Lb. 8ozs. very hot tap water into a mixing bowl. Mix together with a paddle until just incorporated (1-2 Minute). This could also be done by hand. Rest the batter for 5 minutes.

## 2. ADD THE FRUIT-O



At this point the batter can be divided to make several flavors. Add 1 ounce of Fruit-O to each pound of batter and stir it in well!

## 3. PIPE ONTO LINED SHEET PAN



Using a pastry bag and a #6 star tip, pipe them on a paper lined sheet pan in desired shapes.

## 4. BAKE



Bake them at 340°F until just the edges begin to color. Let them cool completely before removing them from the parchment.

**BAKEMARK**

Authentic Taste. We Deliver.™

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

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