

FRUIT BAR COOKIES



Here is a great tasting cookie that will help you use up your day old products and earn you premium sales dollars. Cookies still rank as a major contributor to profit in all retail bakery segments. The crumbs used in this cookie can be Cakes Danish Donuts, Coffeecakes, and even older cookies. So, you have nothing to lose and everything to gain. *How can it get better than that?*

EXTRA SALES AND PROFITS FOR YOU!

Have your sales staff suggest and sample these cookies to all customers. Keep plenty of pre-packaged cookies on hand for impulse sales. Cookies of all types can add real profit to your bottom line so give an incentive to the sales person that sells the most cookies.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Dark Cookie Base
- Vanilla Dipping Icing

FRUIT BAR COOKIE RECIPE

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|-------------|--|
| 10 lbs. | Dark Cookie Base |
| 2 lbs. | All Purpose Shortening |
| 2 lbs. | Crumbs |
| 1 lbs. | Soaked Raisins |
| 1 lbs. | Glaced Fruit (quarter inch cut) |
| 2 ozs. | Apple Pie Spice |
| 1 lb. 2 oz. | Water (variable depending on the crumbs) |



1. MIX DISTRESSED ITEMS



Add distressed items you need for the size recipe you choose into a mixing bowl. Using a paddle, cream the items well.

2. SCALE



Scale all the ingredients, and place them into a mixing bowl. Add part of the water and mix for one minute in low speed. Scrape well, and continue mixing for an additional 30 seconds while slowly adding the rest of the water.

3. ROLL & BAKE



Scale the dough into 12 oz. pieces. Roll out each piece to the length of a sheet pan. Bake at 370°F for 10-12 minutes.

4. COOL BEFORE TRAYING



Allow to cool slightly. Ice with BakeMark Dipping Icing, and cut to desired lengths (10-12 per strip).

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