

POLVORONES DE CANELA (Cinnamon Cookies)



In any bakery, cookies are among the most profitable items to make, and this delicious cinnamon cookie is no exception. It can be made with any of our very versatile cr me cake mixes, however, we have chosen Ultra Rich Cr me Cake Mix because of its rich flavor. You can now produce an authentic Mexican Polvoron (cookie) without the mess and extensive labor of preparing the batter from scratch. This very simple procedure produces a cookie that will give you excellent shelf life and customer satisfaction. Try this formula and reap the extra sales and profit a true ethnic cookie can provide.

EXTRA SALES AND PROFITS FOR YOU!

Have a mini fiesta right in your shop. Decorate your shop in a Mexican theme with flags, colorful streamers, and possibly a few pi atas. Polvorones are easy to sample, so offer some to every customer. Visit some of the Hispanic businesses in your area, and give them samples to try. *They will rush to your shop for more.*

POLVORONES DE CANELA RECIPe

Creme Cake Mix	4 lb.	
Butter or Margarine	1 lb.	
Pastry Flour	1 lb.	4 oz.
Whole Eggs	1 lb.	



BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Ultra Rich Cr me Cake Mix
- Westco Coating Sugar

1. PREPARE THE DOUGH



Scale all ingredients, and place them in a mixing bowl. Using a paddle, mix in low speed until just smooth (low speed is 2nd speed on a 4-speed machine). **Do not over-mix!** Add 1 oz of Canela Mortajada (coarse cinnamon), and mix for 30 seconds on a machine or work it in by hand.

2. ROLL & SCORE



Divide the dough into thirds, and roll each piece into 1-inch diameter logs. Lightly score the top of the logs with a blade.

3. CUT / PAN & BAKE



Cut the logs into 1 inch pieces (each piece should weigh approximately 1 ounce). Pan them on a paper lined sheet pan, and bake at 350 F for 11-12 minutes.

4. COAT WITH SUGAR



Let the baked cookies cool for 2-3 minutes; then roll them in Coating Sugar or cinnamon sugar. The cookie should still be quite warm for best adhesion of the sugar.



Authentic Taste. We Deliver.™

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

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