



What can be better than the joy of donuts and whole grain goodness, both combined with a chocolate-cherry-cheese filling? This uniquely decadent donut turnover offers it all with the whole grain goodness that consumers are seeking and the chocolate indulgence they are craving.

Consumer Appeal: Health & Wellness, Whole Grain, Chocolate

You Can Also Make: Whole Grain Donut Rings and Bars

You Might Also Like: Almond Biscotti, Chocolate Chunk Scone, Chocolate Snail, Double Rich Brownie, Fruit Top Danish, Hawaiian Pineapple Angel Food Cake, Maple Pecan Roll

For more recipe ideas, contact your local BakeMark sales representative!

RECIPE

Products Used:

#31772	Westco Whole Grain Yeast Raised Donut Mix	50 LB
#34262	BakeMark Whole Cherry Filling	38 LB
#31617	Westco Flavorful Cheese Filling	38 LB
#74707	BakeSense Semi Sweet Chocolate Chips	30 LB
#09401	Westco Super Speedee Glaze	50 LB
#11879	BakeMark Chocolate Dipping Icing	45 LB

**Item numbers may vary. Please check with your local BakeMark branch.*

Filling Recipe:

Westco Flavorful Cheese Filling	2 LB
BakeMark Whole Cherry Filling	6 oz
BakeSense Semi Sweet Chocolate Chips	6 oz

Mix ingredients until fully incorporated.

1. Mix & Roll Out



2. Fill & Fold



3. Fry & Glaze



4. Finish



- 1 Make up the dough following the directions provided on each bag of Westco Whole Grain Yeast Raised Donut Mix. Roll out the dough and cut 2.5 oz circles and let them rest for 15 min., then roll them into ovals.
- 2 Fill each oval with 1.5 oz of filling (following the filling recipe above). Spray with water, then fold down the edges of the oval to ensure proper sealing.
- 3 Proof the turnovers for approx. 25 min., then fry at 375°F for one minute on each side. Apply Westco Super Speedee Glaze while turnovers are hot.
- 4 Finish by drizzling BakeMark Chocolate Dipping Icing over the glazed turnovers. (heat before use)

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