

BEIGNETS



Have you ever been to New Orleans? If so, then you remember Beignets. But Beignets are not only found in New Orleans anymore. They have become the hit of “Theme Parks” and upscale shopping centers everywhere. You can now bring this delicious treat right to your store and cash-in on all the excitement. Using our Pride of Denmark Mix, Beignets are easy and economical to make. Bring the spirit and party atmosphere of New Orleans to your store and watch your sales soar. *Let's have a PARTY!*

EXTRA SALES AND PROFITS FOR YOU!

Decorate the display area where the Beignets will be sold with bright festooning and colored beads or items depicting music & jazz. You could play jazz as your background music for your store (softly, of course). Make a sign “The Taste of New Orleans... Beignets.”

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Pride of Denmark Danish Mix
- Bu-Van Flavor
- Coating Sugar

Recipe

Pride of Denmark	5 lbs.	
Eggs		8 ozs.
Butter		8 ozs.
Bu-Van		2 ozs.
Baking Powder		1 oz.
Yeast		6 ozs.
Water	1 lb.	8 ozs.



1. SCALE & MIX



Scale all the ingredients then mix the dough until developed and smooth. Let the dough rest for one hour or refrigerate overnight.

2. ROLL-OUT & DOCK



Roll the dough to a rectangular shape about 1/4 inch thick. Dock it well with a roller docker or a fork. Then cut them into 2-1/2 to 3 inch squares.

3. CUT, REST, & FRY



Place them on a frying screen, and let them rest at room temperature for 15-20 minutes. With the fryer at 350°F, fry them until light golden in color, turning them several times.

4. DUST OR COAT



Roll or dust them with Westco Coating Sugar or granulated sugar while still warm.

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