

CARAMEL APPLE FILLED BARS



Making a premium donut bar has never been easier. All of our BakeMark and Westco Apple Fillings are high in fruit and high in delicious apple flavor. Combine that with the popular flavor of caramel, and you have an instant winner. Use any of our fruit fillings and toppings to create other signature masterpieces. The sky is the limit for extra-tasty, premium filled donut bars!

EXTRA SALES AND PROFITS FOR YOU!

This scrumptious bar looks and tastes like a premium product; therefore, be sure to charge a premium price. For a minimum of added labor and ingredients, you will have a very profitable item in your donut display case!

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Master Mix Raised Donut Mix
- BakeMark Caramel Icing
- Westco Gourmet Apple Pastry Filling



1. ROLL OUT & CUT



Mix and roll out BakeMark Master Mix dough. Cut into bars, and place them on frying screen. Proof to 3/4 size.

2. FRY



Fry bars as you would regular raised donuts. Fry at 375°F for one minute on each side.

3. SLICE



When cool, use a serrated knife to slice the bars from the side. Do not cut all the way through leaving a hinge on one side.

4. GLAZE, TOP, & FILL



Ice the bars with Caramel Icing and apply a topping of chopped peanuts. Fill the bars with Westco Gourmet Apple Pastry Filling. Do not be too stingy so your customers will see the filling.

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