

CARAMEL PECAN PULL-APART



The Caramel Pecan Pull-Apart is a sure way to increase sales in any donut shop where an oven is available. This coffee cake is made with as much dough as a dozen raised donuts but can sell for up to twice as much without impacting your regular donut sales!

EXTRA SALES AND PROFITS FOR YOU!

As with all new items, be sure to always keep plenty of samples on hand to call attention to this great tasting coffee cake. To create extra excitement at your sales counters, try rewarding your top sales person with a special reward.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Master Mix Raised Donut
- Caramel Pan Coating
- Chopped Pecans or other nut meat



1. DIVIDING THE DOUGH



Using your regular raised donut dough, scale twelve 1-1/2 oz. pieces. Coat them with soya oil and roll them in cinnamon sugar.

2. PREPARING THE PAN



Coat the inside of a ring pan with BakeMark Caramel Pan Coating.

3. PLACING THE DOUGH



Place the 12 pieces of dough into the pan. You may need to press them together slightly. Proof them until they almost fill the pan.

4. TURNING AFTER BAKING



Bake at 350°F until golden brown. Turn them over onto a lined baking sheet as they come out of the oven, letting the caramel syrup run over the entire ring. Garnish with nuts if desired.

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

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