

CHOCOLATE & ORANGE PRETZEL DONUT



This unique and great tasting variety of raised donut dough combines the popular flavors of chocolate and orange to tantalize any and every taste bud. And...since their shape is so unique, they will add variety and interest to your display case.

When you see your sales increase rapidly, you'll wonder why you haven't tried the Chocolate & Orange Pretzel Donut until now!

EXTRA SALES AND PROFITS FOR YOU!

Be sure to have your sales staff display these donuts in a prominent spot next to the cash register. Keep plenty of samples on hand to create impulse sales.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Raised Donut Mix
- Orange Fruit-O
- Westco Fudge Supreme
- Nuts or Coconut Crunch



1. MIX IN THE FLAVORS



After you have mixed raised donut dough, cut two pieces of dough. Then, add 2-3 ounces of Orange Fruit-O per pound to one and 2-3 ounces of Fudge Supreme per pound to the other.

2. LAYER THE DOUGH



Rest the dough just as you would for your regular production. Roll the dough to about 10 inches wide and layer them on top of each other. Continue rolling out to about 1/2 inch thick.

3. CUT INTO STRIPS



With a knife cut into 1/2-inch wide strips.

4. FORM THE PRETZEL SHAPE



Roll out and twist the dough to about 18 inches; then tie into a pretzel shape. Proof and fry as usual; then glaze and garnish with nuts or coconut crunch.

BAKEMARK

Authentic Taste. We Deliver.™

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

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