

# CHOCOLATE MARBLE TWISTERS (Cake Donuts)



In your showcases, appearance is everything. Customers are always looking for something different. These donuts definitely have a unique look. Some have called these donuts “Cookie Monster Donuts,” but everyone calls them “delicious.” They are so easy to make you will wonder why you haven’t made them before. Just save some white and some chocolate cake donut batter and deposit them with your French plunger (if you have one), and you are ready to make great-looking, tasty donuts. *Ready to cash in on extra sales?*

## EXTRA SALES AND PROFITS FOR YOU!

Sample Chocolate Marble Twistlers to everyone, particularly customers who bring their children to your store. Children love the cookie crumbles, but so do adults! Make sure you have samples ready for them to taste. Give your customers a “Bakers Dozen,” and make the extra donut a Chocolate Marble Twister.

## BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Richblend Cake Donut Mix
- Choc-O-Donut Mix
- Super Speedee Glaze



### 1. SCALE & MIX



Make-up or save both chocolate and white cake donut batter. Richblend and Choc-O-Donut work very well together.

### 2. ALTERNATE BATTERS



Place the French donut plunger into your cake donut depositor; then alternate chocolate and white as you place the batters into the hopper.

### 3. DEPOSIT & FRY



Deposit the batter into the fryer and fry for 55 seconds on each side just as you would for regular cake donuts. Fry at 375°F.

### 4. GLAZE & TOP



Let them drain for 1 minute then glaze them. Sprinkle or dip them in Oreo Cookie crumbles before the glaze hardens.

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