

CINNAMON APPLE FRITTERS



Featuring a popular donut such as a Cinnamon Apple Fritter can only bring in extra sales. Let your customers know you are featuring them by keeping plenty of samples on hand and making sure you have plenty of fritters to sell. Keep some extra dough on hand in your refrigerator that can quickly be chopped, proofed, and fried. It can't get much easier than that!

EXTRA SALES AND PROFITS FOR YOU!

Fritters are considered a value-added item and can demand a higher price than many of the items in your case. The extra sale that can be created by keeping plenty of freshly fried fritters on hand all day long can keep your cash register ringing.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Master Mix Raised Donut
- Cube Cut Apple Filling
- Super Speedee Glaze
- Cinnamon

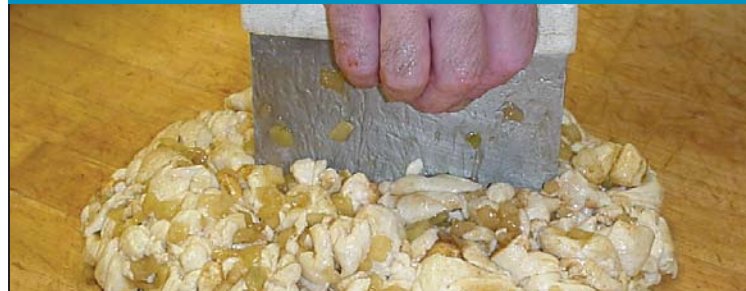


1. PREPARE THE DOUGH



Add the cinnamon and Cube Cut Apple Filling to your prepared raised donut dough. Make extra dough, and be sure to use up all that scrap dough, too.

2. CHOP THE DOUGH



Using a metal bench scraper, chop the apple filling and the cinnamon together. Do not use more flour than necessary which will prevent excessive fat absorption.

3. PROOF AND FRY



Do not over-proof your fritters, as this will also increase fat absorption. The best proof is about 1/2 final size as they will dramatically expand in the fryer. Fry at 375°F.

4. FINISH



After frying, let the fritters drain for at least one minute before glazing. Try topping a few with a cinnamon crumb topping while the glaze is still moist.

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