

# TASTY DONUT TARTS



Here is the ideal summer treat. Bakeries should not have the corner on the fruit tart market. Here is a simple tart that can be made by anyone that fries donuts without adding a single step (almost). Our 72% Fruit Fillings are the perfect combination that will have your customers exclaim, "These are the best little tarts I have ever eaten." Not only will these pastries add to the other lines you offer, but you can be proud that you are serving the highest quality fruit fillings on the market - WITHOUT EXCEPTION!

## EXTRA SALES AND PROFITS FOR YOU!

Place these Fruit Donut Tarts in a prominent spot where your customers can't miss them, and have your sales staff suggest them to EVERY customer. And, of course, have plenty available just waiting to be taken home. Possibly have a "half dozen promotion."

### BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Master Mix Raised Donut
- Westco/Gold Seal 72% Fruit Fillings
- Westco Super Speedee Glaze



## 1. MIX & CUT



Using your prepared donut dough cut regular rings leaving the centers in the donut. Scale them at 1-3/4 ounces each.

## 2. PROOF & FRY



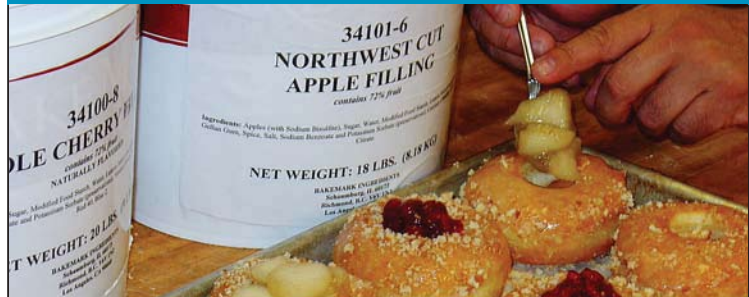
Place them on a frying screen and let them rise to 3/4 size in a moderate dry proofing cabinet. Fry them as usual, 375°F for 55 seconds on each side.

## 3. GLAZE & COAT



After letting them drain for 1 minute, glaze them, and roll immediately in crumbs or toasted almonds. Let cool completely.

## 4. APPLY FILLING



Depress the hole creating a place for the fruit and top with a variety of 72% Fruit Fillings. Sliced Apple, Whole Cherry, New England Blueberry and Sliced Peach are available.



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](http://www.yourbakemark.com)