

FRUIT-FILLED EMPANADAS



This traditional, yet versatile, dessert is as profitable as it is popular. Its rich Latin heritage can bring additional sales to your door by appealing to those who are familiar with this great treat, as well as those who may be first-timers.

Use any of our great Trigal Dorado or Westco fillings.

EXTRA SALES AND PROFITS FOR YOU!

Your customers will love these tasty treats. Word will spread, so don't be the last to sample them to your customers. Be the first to enjoy the added sales they will surely bring!



BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Trigal Dorado Pan Fino Mix
- Trigal Dorado Pumpkin Filling
- Trigal Dorado Mango Filling
- Westco Bavarian Crème Filling
- Trigal Dorado Guava Tradicional Filling
- Trigal Dorado Dulce de Leche Filling
- Trigal Dorado Piña Filling

1. SCALE DONUT MIX



Follow the directions on the bag of Trigal Dorado Pan Fino Mix. Remember, this dough can be made ahead of time and stored in the refrigerator.

2. ROLL OUT THE DOUGH



Divide the dough into 2-1/2 ounce pieces, and roll them out to about a 4-inch oval.

3. FILL THE DOUGH



Wash half the ovals with plain water. Use a pastry bag to fill each empanada. Fold them over, and press gently to seal. Place on frying screen to fry or baking sheet to bake. Both work great!

4. BAKE OR FRY



Fry or bake at 375°F. To bake, wash them with a light egg wash before placing them in the oven. Bake to golden brown. Or, fry to golden brown. After cooking, glaze, sugar, or serve as-is.



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