

GUAYABAS (Guavas)



Guayabas is a soft textured Mexican pastry that has a unique look and a sweet crunchy texture. Using our Trigal Dorado Guayaba Mix will help you make these pastries that not only look festive and colorful, but they will give you extended shelf life to maximize your profits. Guayaba Mix is similar to a scone, but it is richer and softer, so it can be used when a traditional scone may not give you the shelf life you desire. Guayaba Mix works well with the addition of any dried fruit, such as raisins, cranberries, and dates. You can also add nuts or chocolate chips. Whatever you add, we know you will be pleased with its flavor, texture, and tolerance to your working procedures without jeopardizing the traditional taste your customers are expecting.

EXTRA SALES AND PROFITS FOR YOU!

Make a colorful display of your Hispanic offerings, including Guayabas. Try making some mini-versions of the same items to sample to all your customers. Guayabas, and other items once thought to have only ethnic appeal, are becoming widely accepted by all consumers.



BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Trigal Dorado Guayaba Mix

1. MIX



Scale and mix the batter, following the directions on the bag of our Guayaba Mix. Add 4 ounces of soaked raisins or chocolate chips to each pound of total batter. Rest for 15 minutes.

2. DEPOSIT



Scale into 3-4 ounce pieces onto a parchment lined baking sheet. Using an ice cream scoop makes this an easy task.

3. WASH & GARNISH



Wash the mounds of batter well with egg wash, then sprinkle them liberally with non-pariel seeds or white crystal sugar.

4. BAKE



Bake at 350°F until light golden in color, approximately 17-18 minutes.



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