

# NIÑO ENVUELTO (Baby In A Blanket)



This is an individual jelly roll style Mexican pastry that not only has a unique look but also is very popular with a wide cross section of customers. Using our Trigal Dorado Tres Leches Cake Mix makes a single stage sponge that rolls very easily and gives you exceptional shelf life. Rolling them in our Mac-Mix gives you longer shelf life than rolling them in the traditional coconut, so you win twice. These Mexican Pastries not only look festive and colorful, but they will bring you extra sales and profit. So, wait no longer to make a variety of these delicious pastries and earn *mas dinero!*

## EXTRA SALES AND PROFITS FOR YOU!

Be sure to sample Niños Envueltos to all your customers. These and other items you thought were strictly ethnic-oriented are becoming widely accepted by all consumers. Try a “buy a pastry and get a free” or discounted coffee promotion. ***Once they try one, they will be back for more!***



## BAKEMARK PRODUCTS USED TO MAKE THIS ITEM

- Trigal Dorado Tres Leches Cake Mix
- Westco Mac-Mix
- Westco Gourmet Raspberry Filling

### 1. BAKE THE SHEET



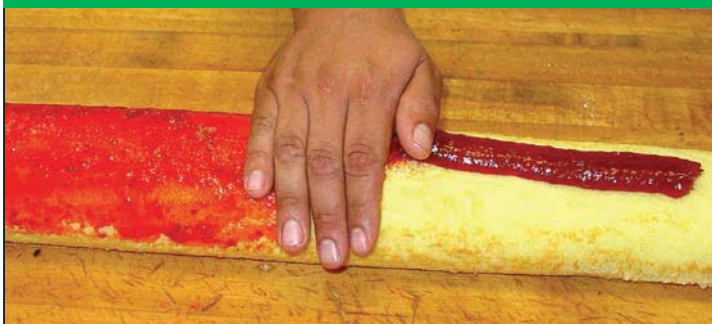
Scale and mix the batter, following the directions on a bag of our Tres Leches Cake Mix. Scale at 2-3 pounds of batter into a paper lined full sheet pan (depending on the size of roll you desire). Bake at 350°F until light golden in color (10-12 minutes).

### 2. FILL & ROLL



Using a spatula, spread a thin and even layer of filling over the entire sheet. Then, using the paper as an aid, roll the sheet tightly and refrigerate or freeze. The sheets roll best while still warm.

### 3. APPLY OUTER FILLING



Apply a thin coating of the same filling evenly over the entire roll (including the bottom of the roll).

### 4. COAT & CUT



Roll the entire log in Mac-Mix then cut in to desired sized pieces. One inch wide slices will yield 24 slices per sheet.



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)