

HEART SHAPED DONUTS



Attractive and eye-catching displays of bakery goods in seasonal shapes and colors play an important roll in building plus sales. Few holidays have as much impact, when it comes to merchandising, as Valentine's Day. Everyone LOVES giving and receiving a "Valentine Heart."

EXTRA SALES AND PROFITS FOR YOU!

Be sure to have your sales staff place these donuts in a prominent spot next to the cash register. Then, keep plenty of donuts on hand to create impulse sales. Have your sale staff suggest them to every customer.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Master Mix Raised Donut
- BakeMark Vanilla Dipping Icing
- Q.A. Red and White Sprinkles



1. SHAPE



Cut raised donut dough with a Bismark cutter. Then, make a short cut into the circle. Stretch the dough to form a heart. A 2" or 3" heart cutter could also be used to create a heart shape.

2. PROOF



Place the hearts on a frying screen, and let them rise just as you would any other raised item. Proof in moderate warm and dry cabinet (85°F at 70% humidity).

3. FRY



When proofed to 3/4 size, fry the heart-shaped donuts at 375°F for one minute on each side.

4. DECORATE



When cool, ice with plain or colored Vanilla Dipping Icing. Garnish with red and white mixed Q.A. Sprinkles, or write Valentine sayings with contrasting icing.

BAKEMARK

Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

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