

# BLUEBERRY & CRANBERRY RING CAKE



The festive combination of Blueberries and Cranberries takes us all back to a time when these classic cakes were the traditional desserts for that holiday get together at home or at work. Why not help your customers catch the spirit of years gone by

## EXTRA SALES AND PROFITS FOR YOU!

Be sure to tell your staff about this delicious cake and have them suggest them to all of your customers. Place these featured cakes in a prominent spot and keep plenty of cakes and samples on hand to create impulse sales.

## BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Crème Cake Mix
- Real-Ease Pan Coating



### 1. COAT BERRIES WITH FLOUR



Follow the directions to prepare Westco Crème Cake Mix; then fold in 3 ounces of IQF blueberries and one ounce of IQF cranberries per pound of batter. Coating the berries lightly with flour prevents the fruit from bleeding into the batter while stirring.

### 2. FOLD IN THE BERRIES



Fold the berries gently into the prepared batter by hand or in low speed on a mixer. Be careful not to over mix.

### 3. COAT THE PANS WITH RELEASE



Coat the pans with our Real-Ease Pan Coating which is designed specifically for cake and muffin batters, then scale two pounds eight ounces of batter into a large ring pan.

### 4. COOL BEFORE TURNING



Bake the cakes at 320°F for 55-60 minutes or until a probe comes out clean then let them cool for 15-20 minutes before turning them out of the pans to avoid breaking.

**BAKEMARK**

Authentic Taste. We Deliver.™

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

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