

LEMON BUTTER RING CAKE



Ring cake popularity is constantly expanding, but this is not just another ring cake. For this cake, we have replaced the oil in our Crème Cake make-up directions with sweet butter and added just a touch of our Lemon Fruit-O. This rich combination truly brings out the best of both flavors. But it doesn't end there because the real secret is inside the finished cake. We have filled it with our California Lemon Crème, which not only adds color and flavor to this creation but also considerably lengthens its shelf life.

No ho-hum here!

EXTRA SALES AND PROFITS FOR YOU!

Make the Lemon Butter Ring Cakes ahead of time, and store them in the freezer because they freeze exceptionally well. Then, thaw and finish them as needed to replenish your display. Display them in a prominent spot, and make sure your sales staff suggests them to every customer. Of course, cut one to show off the filling, and sample them to all.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Ultra Rich Crème Cake Mix
- Lemon Fruit-O
- Vanilla Dipping Icing
- California Lemon Crème Filling



1. PREPARE THE BATTER



Scale the ingredients following the directions printed on each bag of Ultra Rich Crème Cake substituting butter for the oil in the recipe. Add 1 ounce of Lemon Fruit-O to each pound of batter. Mixing directions are exactly the same.

2. SCALE & BAKE



Scale 2 pounds 8 ounces to 3 pounds in a well-greased 10-inch ring pan. Bake them at 320°F for 55-60 minutes or until a probe comes out clean.

3. FILL



While they are still hot, inject them in short intervals with California Lemon Crème all around the ring. To avoid breaking, let them cool for 15-20 minutes before removing from the pan.

4. ICE & GARNISH



Ice them with Vanilla Dipping Icing that has been heated to 110°F. The icing may also be flavored with Lemon Fruit-O if desired. Garnish with lemon zest or grated lemon rind.

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Authentic Taste. We Deliver.™

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

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