

PINEAPPLE RING MUFFINS



The eye-catching power of fruit is always a crowd-pleaser. Customers enjoy fruit (particularly fresh fruit) topped pastries. However, fresh fruit may not always be available. Pineapple rings have all the appeal of fresh fruit, and they are available year-round. With all the appeal of the very popular pineapple upside-down cake, these pastries can be sold as individual cakes or as muffins. They allow you to have that tropical flair and still be easy to make. The extra benefit for you is that they are sure to please customers who need a perfect snack or quick dessert when a full cake is just too much. These delicious muffins will bring higher unit sales and, in turn, make you more profit.

EXTRA SALES AND PROFITS FOR YOU!

Pineapple Ring Muffins have a definite upscale look. Display them in a fresh muffin liner or other suitable doily to differentiate them from your other muffins. Have some pre-packaged and available as a quick take-along for those picking up their morning office treats. Sample them for sure, and display them close to your coffee station or cash register for quick impulse sales.



BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Ultra Rich Crème Cake Mix
- Marguerite Clairabricot Nappage
- Caramel Pan Coating

1. PREPARE BATTER & PAN



Scale all the ingredients and mix the batter following the directions on the Ultra Rich Crème Cake bag. Coat the pans well with Caramel Pan Coating, and place a pineapple ring in each pan. A glazed cherry also goes well to add color.

2. DEPOSIT BATTER



Using an ice cream scoop, deposit 3-4 ounces on top of the pineapple rings. The weight will vary depending on the size of the pan.

3. BAKE



Bake at 330 - 340°F for 25 - 28 minutes until light golden in color and firm to the touch. Turn them out of the pan immediately after they are removed from the oven.

4. GLAZE



To add extra shine and eye appeal, glaze them again with melted Clairabricot Nappage when they have set slightly.

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