

# RASPBERRY MACAROON MUFFIN



The luscious swirls of raspberry coconut filling in these muffins provides a wonderful alternative that is both easy to make and satisfying for your customers. Coconut is a rich source of fiber making it a perfect addition to your morning line-up of muffins. Your customers will praise you for giving them a muffin that tastes great and is good for them too!

## EXTRA SALES AND PROFITS FOR YOU!

Feature a Muffin of the Day! Or try offering a “Bakers Dozen”! Give your customers a free cup of coffee if they pick some up for the office, this will encourage early morning and multiple sales.

## BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Ultra Rich Crème Cake Mix
- Westco Mac-Mix (Macaroon Cookie Mix)
- Westco Gourmet Raspberry Filling
- Westco Apri-Glo



## 1. MIX & COMBINE BATTERS



Prepare the muffin batter following the directions on each bag. Place 4 ½ ounces of batter into a lined muff-

## 2. PREPARE RASPBERRY MIXTURE



Prepare the raspberry mixture by combining and mixing together, 2 pound. Prepared Mac-Mix with 8 ounces. Gourmet Raspberry Filling and 1 pound prepared Crème Cake batter.

## 3. BAG RASPBERRY MIXTURE



Using a Pastry bag, swirl 1-2 ounces of the raspberry mixture into the muffin batter; then slightly marble it by using a small spatula or spoon and dragging it through the batter. Top with streusel if desired.

## 4. BAKE & LET COOL



Bake at 365°F until light golden in color. A large muffin will bake in approximately 28-30 minutes. Glaze the muffin lightly with heated Apri-Glo for added eye appeal and extended shelf life.

**BAKEMARK**

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)