

BOSTON POPS (Crispy)



This is not just an other apple turnover; it is a gourmet version of the traditional Boston Flip made with a Cinnamon Crispy instead of the short dough that is commonly used. This gives the crust a flaky texture, and the cinnamon highlights our Gourmet Apple Pastry Filling. We use only cube-cut, fresh apples to make our Gourmet Apple Pastry Filling making it the ideal filling for this truly gourmet pastry. Crispiers can be made with plain sweet dough or, for added flavor and flake, rolled-in Danish dough can be used. Whichever way you choose, Boston Pops is a delicious alternative to the “ho-hum” turnover.

EXTRA SALES AND PROFITS FOR YOU!

Make them ahead of time and keep them in the freezer and bake them as you need them. No thawing is needed; just place them on a lined sheet pan, and bake. Display them in a prominent spot, and make sure your sales staff suggests them to every customer. Give them away as the free item in a bakers dozen with any other pastry order, this will generate a trial and increased interest.



BAKEMARK PRODUCTS USED TO MAKE THIS ITEM

- Pride Of Denmark Danish Mix
- Gourmet Apple Pastry Filling

1. SCALE, MIX, & REST



Scale all ingredients, and place them in a mixing bowl. Mix the dough following the directions on our Pride of Denmark Danish Mix for plain sweet dough. If desired, Danish dough can also be used and that procedure can be followed. Make up 2-3 ounce rolls just as you would for cinnamon rolls, and refrigerate them for at least 1 hour.

2. ROLL OUT



Placing the cinnamon roll on a sugar-coated workbench, roll them into a large oval (4x5 inches). The roll will be very thin at this point. Gently place them on a parchment lined sheet pan.

3. DEPOSIT & FOLD



Deposit approximately 2 ozs. of our Gourmet Apple Pastry Filling onto the center of each oval; then fold the oval in half covering the apple. Press gently around the edges to slightly seal them.

4. BAKE



Bake them at 375°F approximately 16-18 Minutes until light golden in color. Let them cool thoroughly before removing them from the sheet pan.

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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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