

CHERRY PUFF PASTRY



The light, crisp, and flaky texture of this cherry-filled pastry will have your customers' mouths watering for more. No long, tedious rolling is needed to produce a puff pastry that comes out perfectly every time.

Try these Heart Puff Pastries. Then, go ahead! Create some other varieties as well to add variety and color to your display case.

EXTRA SALES AND PROFITS FOR YOU!

Be sure to tell your staff about this tender, buttery crust. Be sure to keep plenty of samples on hand with small plates and forks. It has been proven that sampling increases sales by 100%.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco E'ze Cherry Filling
- BakeQwik Frozen Puff Pastry Dough
- QA White Crystal Sugar



1. CUT INTO STRIPS



Remove the fully rolled sheets of BakeQwik Frozen Puff Pastry from the case, and let them thaw on the workbench. Using a pastry wheel, cut the sheet into 3-4 inch wide strips.

2. FILL THE STRIPS



Cut vent holes at 2-4 inch intervals down every other strip; then, on the alternating strip, bag a stripe of Westco Cherry Filling. Using our Squeeze 'N Fill pouch makes this an easy task.

3. COVER THE FILLING



Brush the edges with plain, cool water. Place the vented strip over the filled strip, and seal the edges gently by hand. Brush the entire strip lightly with cool water, and sprinkle with White Crystal Sugar.

4. BAKE



Place the strips on a baking sheet pan, and bake them at 380°F until they are crisp and golden brown (approximately 18-20 minutes). If additional baking is needed, you may need to cover the strips with a parchment paper to prevent excessive browning.

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