

FANCY FRUIT-FILLED MINI-PIES



Everyone loves pies but we all have our favorites. There is no easier way to satisfy everyone's preference unless you offer these individual-serving mini pies. You will enjoy how easy they are to make and you customers will enjoy the variety you have to offer. And, with our 72% Fruit Fillings you can be proud of the quality of your product because each pie will be chuck-full of delicious plump fruit. There just isn't a better filling available - *we guarantee it!*

EXTRA SALES AND PROFITS FOR YOU!

Be sure to brief your sales staff on the benefits of these little Mini-Pies that are ideal for small families, individuals, or parties. Sample them hot if you can or serve them with a little ice cream to suggest the way they might be served at home.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- 72% Fruit Apple Filling
- 72% Fruit Cherry Filling
- 72% Fruit Blueberry Filling
- 72% Fruit Peach Filling
- Crème Cake Mix (for the Streusel)
- R.T.U. Apricot Glaze



1. SCOOP & FILL



Using a pre-baked 3" tart shell fill it with 3-4 ounces of your favorite 72% Fruit Filling; then moisten the edges slightly with plain water.

2. TOP AS DESIRED



Cut out pie dough using a 3-inch round cutter or a 3-inch donut cutter works great; then place the cutout over the fruit. Top some with streusel for variety, or you could even leave some plain.

3. BAKE



Bake them in a 400°F oven for 15-18 minutes until the tops are golden in color.

4. GLAZE AS NEEDED



Glaze the fruit surface if desired with our Apricot Glaze for added shelf life and eye appeal.

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