

FRUIT TOPPED DANISHES



Not just another Danish mix, our “All Natural Danish Mix” helps you make a delicious flaky pastry that contains no chemical additives, no preservatives and No Trans Fats. These are all important issues to today’s savvy shoppers. Recent surveys have determined that “All Natural” is more important to consumers than “Organic.” Top these delicacies with seasonal fresh fruit for a combination that will delight even the most discriminating customer. Ask your sales representative for other “All Natural” mixes and products to help you fill this fast growing bakery segment.

EXTRA SALES & PROFITS FOR YOU

Create a colorful display in your showcase. Use a variety of available fresh or canned fruits to top your pastries. Have your sales staff understand the impact that an “All Natural” label can have on your customers and your sales. Be sure to charge a premium price for this premium product, and, of course, remember to “ask for the sale.”



BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco All Natural Danish Mix
- Westco Super Speedee Glaze

1. CUT & CURL



When the dough has been prepared and refrigerated, roll-out the dough to approximately 1/8 inch thick and 18 inches wide. Fold the dough in half, and cut it into 3 oz. strips. Twist and curl each strip into snail shapes.

2. PROOF



Place the snail shapes 3 x 4 on a parchment lined baking sheet and proof to 3/4 size in a moderate proofing cabinet (slightly warm but dry to the touch).

3. TOP



Top each snail with fresh, canned, or frozen fruit. In keeping with the “All Natural” claim, the fruit must be naturally processed as well.

4. BAKE & GLAZE



Bake at 350°F for 12-15 minutes until light golden brown in color. Prepare a simple syrup, and brush the Danishes as they come out of the oven - or - brush lightly with Super Speedee Glaze when they have cooled.

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