

LEMON COCONUT BARS



During the “Dog Days of Summer,” nothing is as refreshing as cool lemonade - so - the perfect items for cool summer sales include those flavored with lemon. This eye-catching bar is really a lemon muffin baked in a demi-loaf pan coated with flaked coconut. Different shapes will suggest to your customers, “Try me! I am Different and Unique.” When they bite into this tart & refreshing “Lemon Kist Filling” center, we know they will be pleased. So turn those “Dog Days” into “Profit Days.”

EXTRA SALES AND PROFITS FOR YOU!

Make these and other refreshing summer treats and display them together. Decorate the display area or your entire store with a summer theme. Great themes for summer are Picnic, Camping, Boating, Swimming, and Beach decorations. And, of course, sample to let your customers taste this delicious combination of flavors.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Ultra Rich Crème Cake Mix
- Lemon Kist Filling
- Apri-Glo
- Lemon Fruit-O



1. MIX & ADD FLAVOR



Mix the dough as directed on the label. Then add 1 ounce Lemon Fruit-O for each pound of batter used.

2. DEPOSIT BATTER & BAKE



Using an ice cream scoop deposit the batter into a well-greased Demi-loaf pan. Bake them at 350°F until light golden in color. Do not over bake.

3. FILL WHILE HOT



Place the Lemon Kist filling in a pastry bag and pipe approximately 1/4 ounce of filling three times into each muffin as soon as they are removed from the oven.

4. GLAZE & COAT



When cool, remove them from the baking pan and brush them liberally with heated Apri-Glo. Then roll them immediately in flaked coconut, and let them set. The Apri-Glo will give them much longer shelf life than a sugar glaze.

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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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