

PEANUT BUTTER & JELLY DANISH



Would you like to take a journey back to your youth? Well, your opportunity is here, and you will wonder why you had not tried this before. This very unique pastry has all the characteristics of the best that Danish pastries have to offer combined with the popularity of peanut butter; then top that pastry with any of our jellies or fruit fillings, and you'll be ready to go. Enjoy your trip!

EXTRA SALES AND PROFITS FOR YOU!

Customers will be delighted at the flavor of this Danish, so be sure to have plenty of samples on hand. Fast food restaurants do a great job selling pre-selected combinations, so try a "Coffee and Danish Combo." You could even "Biggie Size" it for an additional charge.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Copenhagen Danish Mix
- Vanilla Dipping or White Roll Icing
- Assorted Fruit Fillings
- Apri-Glo



1. ROLL IN PEANUT BUTTER



Mix the dough, and chill it as directed on the bag instructions; then roll in a 50/50 margarine and peanut butter combination. Pre-mixing them works best. Rest the dough well before shaping.

2. CUT & SHAPE



Roll the dough until it is approximately 16 inches wide; then fold it in half gently to cut into strips for snails or roll it as you would for a cinnamon roll. Place them on a paper-lined tray.

3. PROOF, TOP & BAKE



Let them rise to 3/4 size in a moderate proofing cabinet. Top them with jelly or fruit fillings. Then, bake at 360°F for 14-16 minutes or until light golden.

4. GLAZE



Glaze them lightly with melted Apri-Glo while hot; then ice them with Melted Roll Icing when cool if desired.

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