

# STRAWBERRY BLACK BOTTOM PIE



No longer just a Southern favorite, Strawberry Black Bottom Pie is now easier to make than ever. We have combined our rich and chewy Gourmet Brownie Mix with light and delicious Strawberry Mousse. The mousse is made with our Marguerite Gel Fraise (Strawberry). For a filling that melts in your mouth, there just isn't a better mousse base on the market. All you add is water; then dissolve and fold it into whipped topping for a mousse that cuts perfectly every time. Ask your BakeMark Sales Representative for other great flavor options.

## EXTRA SALES AND PROFITS FOR YOU!

Create strawberry and other flavor varieties utilizing this Black Bottom Pie recipe; then display them together. Decorate with fresh fruit, and provide samples to let your customers know which flavor options you have. Try a "Flavor-Of-The-Week" promotion.

### BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Gourmet Brownie Mix
- Marguerite Gel Fraise
- Whipped Topping



## 1. PREPARE SHELL & BAKE



Make up a "Short Dough," and line a desired size pie pan. Bake it to a golden color. Cookie dough works equally well and can provide added variety.

## 2. ADD BROWNIE



Prepare Gourmet Brownie following the directions printed on each bag. Scale 4-5 ounces into the same size pie pan and bake. They will bake quite rapidly so watch them closely. Place the baked brownie in the baked shell.

## 3. PREPARE MOUSSE & FILL



Prepare the mousse mixture following the directions on the Marguerite Gel Fraise pail. Fill the shells with the mousse mixture. Heap it slightly in the center, and smooth it with a spatula. Refrigerate or freeze until set.

## 4. FINISH



Whip the topping until firm; then cover the mousse, and decorate the pie. Garnish as desired with fresh fruit or chocolate shavings.

**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](http://www.yourbakemark.com)