

FANCIFUL FRUIT TORTE



Fruit topped items are always popular and always compliment the seasons. You can easily use fresh fruits to lead into any promotional program you may have or dress up your store displays because they not only look great but also taste wonderful. This very elegant combination of fruit is placed on a base of BakeMark Crème Cake and Bavarian Filling then protected with an Apricot Gel.

This complementary mix of products are truly made for each other. They provide a light and very delicious dessert that enhances the delicate flavors of the fruit.

EXTRA SALES AND PROFITS FOR YOU!

Always keep a version of this tart on hand; reassuring your customers of its availability. This will help you build the movement and generate a steady stream of customers that will purchase other items as well.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Crème Cake Mix
- Westco Bavarian Crème Filling
- BakeMark Whipped Topping
- Westco RTU Apricot or Neutral Gel

1. BAKE & FILL



Using prepared BakeMark Crème Cake batter scale 12 ounces into a well-greased "Tart" pan. Bake them at 320°F for 18-20 minutes until light golden in color. After allowing them to cool completely, remove them from the pans, slice them in half, and cover the top of each layer with Bakemark Bavarian Filling.

2. PIPE BORDER / PLACE FRUIT



Pipe a simple border of BakeMark Whipped Topping Bakemark Bavarian Filling for decoration. Place fruit on the top of the cake to create a beautiful design.

3. OTHER DECORATING VARIATIONS



Arrange the fruit of your choice liberally on top of the filling creating designs or just randomly piling them on if fresh fruit is not available. Canned fruit like peaches, pears, mandarin orange slices, and fruit cocktail all work well.

4. GLAZE AS NEEDED



Heat BakeMark Apricot or Neutral gel, and brush the top of the fruit liberally, making sure all of the fruit is well covered.

BAKEMARK

Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

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