

PEANUT BUTTER MOUSSE MINI-TORTE



This rich and creamy mini-torte captures all the flavor of our tender and moist Extra Rich Devils Food Cake and combines it with a fluffy peanut butter mousse filling and topping. No cooking needed to make a mousse that is very simple to produce and stable enough that you can make plenty of them ahead of time. If you do not have mini-cake pans, that is okay, too. Just cut them out of a full-sheet pan with a three-inch cutter as you need them.

EXTRA SALES AND PROFITS FOR YOU!

Promote them as individual cakes. Perfect for small families or individuals that would not purchase a large cake. Make other individual cakes in different flavors to attract this growing market segment.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Extra Rich Cake Mixes
- Westco Vanilla Instant Custard Mix
- BakeMark Whipped Topping



1. CUT LAYERS



Using a three-inch cookie or donut cutter, cut the rounds from a baked sheet. Trim can be used as a crumb coating for the sides.

2. MIX TOPPING & PEANUT BUTTER



Pre-whip our BakeMark Whipped Topping, adding 4 ounces of Vanilla Instant Custard to each quart of topping used. When whipped, briskly stir in 4 ounces of soft peanut butter to each pound of whipped topping mixture.

3. FILL & ICE



Slice each round in half and fill with the mousse mixture. Ice the entire torte with the same mixture, and coat the outer edge with cake crumbs or sprinkles.

4. DECORATE & GARNISH



Using a pastry bag, decorate the entire top, and garnish as desired. Ground roasted peanuts are, of course, preferred.

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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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