

ISLAND PINEAPPLE BREAD



This “Picon Style” style bread will delight “Hispanic,” “Hawaiian,” and “Gringo-Mainland” customers alike. With a combination of fresh, warm bread, the hint of coconut, and flavorful, moist pineapple, how can your customers resist? This sweet bread, filled and flavored with refreshing pineapple, can be a real boost to your summer sales. Just add it to your seasonal line-up, and watch the sales do the hula. Try it topped with pasta, coated with granulated sugar, or just plain. Your taste buds will say, “Mahalo.”

EXTRA SALES AND PROFITS FOR YOU!

Remember the power of Suggestive Selling. Even when a customer is purchasing another type of item, suggest this delicious Island Pineapple Bread. Tell them that it is not like any other bread they have ever tried and that you have a loaf right out of the oven. To “seal the deal,” cut a small sample for them to taste, and the sale will be yours!

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Trigal Dorado Bizcocho Mix
- Trigal Dorado Pina Filling
- Westco Pineapple Fruit-O



1. MIX & REST



Follow the directions printed on the bag of our Trigal Dorado Bizcocho Mix. Develop the dough well.

2. SCALE & SHAPE



Scale into 1 pound 2 ounce pieces. Round them gently, and place them on a paper-lined sheet pan.

3. TOP, SCORE, & PROOF



Coat each dough-ball liberally with shortening or margarine. Apply the pasta topping and score it with a knife or scraper. Place them in a moderate proofing cabinet, and let them rise to 3/4 size. The Pasta directions are on the Benchtop Companion “Concha” recipe card.

4. BAKE / FILL



Bake at 360°F until golden and firm to the touch (25-30 minutes). Allow them to cool to about 120 degrees; then fill them by injecting Pineapple Filling several times into each loaf. A light coating of granulated sugar may also be applied.



Authentic Taste. We Deliver.™

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

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