

CINNAMON APPLE COFFEE CAKE



Few food items are more reminiscent of the fall season than crisp apples. Could you imagine fall without apple crisps or hot apple cider? This Cinnamon Apple Coffee Cake is made with our Sliced Apple Filling using fresh sliced apples that are cooked long enough to preserve their flavor but not so long so as to lose their crisp texture and appearance. Your customers will think you peeled them yourself! Combine that with the rich and moist texture of our Ultra Rich Crème Cake, and the perfect fall coffee cake is born. Even the streusel is made with our Ultra Rich Crème Cake and pure butter. The recipe is so easy to make and so good we call it the “**World’s Best Streusel.**” We know you will be pleased when your customers bite into this tart and refreshing apple cake and exclaim, “This is really delicious!”

EXTRA SALES AND PROFITS FOR YOU!

Make these and other seasonal items for Fall, such as Pumpkin Loaf or Cranberry Muffins, and display them together. Decorate the display area or your entire store with a fall theme. Great decorations for fall are pumpkins, fall leaves, corn stalks, and chrysanthemums. And, of course, be sure to sample to let your customers taste this delicious coffee cake.



BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Ultra Rich Crème Cake Mix
- Sliced Apple Filling
- Bu-Van

1. MIX BATTER



Mix the batter as directed on the label of our Ultra Rich Crème Cake Mix adding 1/2 ounce of cinnamon and 1 ounce of Bu-Van to 5 pound of mix (the small Batch on the label).

2. SCALE & TOP



Scale 1 pound 8 ounces for a 9-inch well greased cake pan. Top by uniformly placing our Sliced Apple Filling on the scaled batter.

3. MAKE STREUSEL & COVER



Make the streusel by placing 4 pounds of Crème Cake Mix, 1 pound of butter, and 1-1/2 ounces of cinnamon in a bowl. Rub together until crumbles form. Cover each cake well with this streusel topping.

4. BAKE



Bake them at 350°F until light golden in color, approximately 30-35 minutes. Remove them from the baking pan when they have cooled completely, and place them on a corrugated or doily topped board.



Authentic Taste. We Deliver.™

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

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