

# PICNIC TEA CAKES



Every picnic needs a dessert and this great little cake certainly fits the bill. Light and refreshing fruit fillings garnish the top of each cake making them perfect for those summer munchies. But it doesn't end there. These cakes travel well without refrigeration and stay fresh for days, so you can be sure they will be enjoyed, bringing you repeat business all summer. And, most importantly for you, they are very easy to produce and package.

## EXTRA SALES AND PROFITS FOR YOU!

Create a display of all your summer treats, along with colorful fresh fruit. Place these luscious cakes in a prominent spot in the display. Of course, it goes without saying, have plenty of samples on hand to let your customers see and taste them. Have several pre-packaged ready to travel on a family picnic for impulse sales.

## BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Crème Cake Mix
- Assorted Westco Fillings
- Coating Sugar
- Apri-Gel Glaze

## WORLDS BEST STREUSEL RECIPE (for topping)

Rub together by hand until small lumps form:

- 4-pounds Crème Cake Mix (dry)
- 1-pound butter or margarine



## 1. SCALE THE BATTER



Prepare the batter following the directions printed on each bag of your favorite BakeMark Crème Cake Mix; then scale into your desired size cake pan. An 8-inch square foil pan works great scaled at 15 ounces each.

## 2. TOP THE BATTER



Top with plenty of the desired fruit filling. Combinations of fruit and Bavarian or cheese filling adds eye appeal and boosts sales. Add a light coating of streusel if desired.

## 3. BAKE



Bake at 340°F until just firm in the center (or until a probe comes out clean). Bake for approximately 20-22 minutes. Do not over-bake.

## 4. BRUSH WITH GLAZE



While the Cakes are still warm, brush them lightly with Apri-Gel apricot glaze, or dust them lightly with Coating Sugar. Coating Sugar, unlike powdered sugar, will not melt after packaging.

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

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