

VERY CHERRY CAKE



This featured cake is more than just another fruit-filled cake. The cake and the icing are cherry flavored as well. This cake will add to your line of unique and special cakes that appeals to the more discriminating shopper.

Making it unique does not mean that it is more difficult to make. Quite the contrary! It is as simple as stirring Cherry Fruit-O into the batter and the icing. Give it a try! We have seven other Fruit-Os that can also add to your creativity.

EXTRA SALES AND PROFITS FOR YOU!

Be sure to tell your staff about this delicious and colorful cake. Have them suggest Very Cherry Cake to all of your customers. Place these featured cakes in a prominent spot, and keep plenty of cakes and samples on hand to create impulse sales.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Cake Mixes
- BakeMark or Westco Cherry Filling
- BakeMark RTU Buttercreme Icing
- Westco Cherry Fruit-O



1. MIX THE BATTER



Mix the batter following the directions on your favorite Westco Cake Mix. Stir in 1 oz. of Cherry Fruit-O to each pound of batter. For an extra moist and very rich cake, try our Westco Extra Rich Cake Mix and oil. The eggs are in the mix!

All you need to add is water

2. SCALE & BAKE



Scale the layers as usual following the directions on each bag of mix. Bake the layers at 350°F for 28-30 minutes until the layers are firm in the centers.

3. COOL & DE-PAN



Using your prepared buttercreme icing, add 1 oz. of Cherry Fruit-O to that as well, or try BakeMark RTU Buttercreme Icing. It is like you made it yourself but with no added labor.

4. ICE & FILL



Assemble the cakes by filling them with BakeMark Whole Cherry Filling. For added taste and eye appeal, split and fill each layer with just a little filling or icing.

BAKEMARK

Authentic Taste. We Deliver.™

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

Visit us on the web at: www.yourbakemark.com