

BLACK FOREST DONUT BARS



February is National Cherry Month and there is no better way to promote a cherry donut than this delicious “Cherry” bar-style donut. Cherries, Whipped Topping, and chocolate have traditionally been a favorite in cakes, so why not capitalize on its name recognition? Not only will they dress up your showcase, but your customers will also love this great combination of flavors and textures. And, you will, too, when you hear the praises from your customers.

Try this easy four-step procedure; you have nothing to lose and many happy and satisfied customers to gain. Have a successful Cherry Month!

EXTRA SALES AND PROFITS FOR YOU!

Make these and other Cherry items and display them together. Talk up the fact that February is National Cherry Month. “George could not tell a lie,” and you won’t either by telling your customers how delicious these Black Forest Bars are.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Master Mix Raised Donut Mix
- Westco E’ze Cherry Filling
- BakeMark RTU Chocolate Dipping Icing
- BakeMark Whipped Topping

1. ROLL OUT DOUGH & CUT BARS



Make up the dough using the easy-to-follow directions on each bag. After the dough has rested properly, roll out to 1/4 inch thick, and cut into bars using a roller cutter or pastry wheel.

2. PROOF & FRY



Place the bars on a frying screen and let them rise to approximately 3/4 size. Fry them at 375°F for 1 minute on each side, and let them cool completely.

3. SLICE & ICE



Slice each bar in the center of the top, approximately 3/4 of the way through the bar. Dip them in Chocolate Dipping Icing that has been heated to 120°F.

4. FILL & GARNISH



Using a pastry bag fill each cut with Whipped Topping, and garnish with a swirl of E’ze Cherry Filling.

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