

FRIED RAISED COCONUT LOG



If you are looking for a donut that is truly different then you must try this coconut filled raised donut. It is so delicious you will think it to be a fine candy or pastry. Not only does it look great but wait until you taste the moist and luscious coconut center. All this to tantalize your customers and there is more...you will get an extra day of shelf life from this donut. So, try them! You'll have many happy customers to gain.

EXTRA SALES AND PROFITS FOR YOU!

This product will sell itself if you get it into your customer's mouths. Provide a sampling station next to your coffee dispenser and be sure to keep plenty on hand. Remember, they are just as good on the second day.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Master Mix Raised Donut
- Westco Super Speedee Glaze
- Westco Mac-Mix (Macaroon Cookie Mix)
- BakeMark Chocolate Dipping Icing



1. ROLL OUT & SPREAD



Roll the donut dough 10 inches wide and 1/8 inch thick. Cut into two 5-inch wide strips then bag the prepared macaroon cookie mixture (Mac-Mix) onto the dough strips. Using a spatula gently spread the macaroon mixture.

2. FILL / FOLD / SEAL



Sprinkle chocolate chips over the macaroon mixture and fold both edges towards the middle. Seal the overlapping edge with a light coating of water.

3. CUT, PROOF, & FRY



Turn the strips so the smooth side is up. Cut them into 3 or 4 inch lengths making a couple of slight cuts on the top. Place them on a screen the proof and fry as usual.

4. GARNISH OR DECORATE



After frying, glaze as usual then either garnish with additional chips or drizzle with melted Chocolate Dipping 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