

HOLIDAY CRANBERRY SNAIL



This fried pastry is a wonderful alternative to your regular cinnamon roll. If you are currently making cinnamon rolls, you can either alternate production or display them side-by-side. The donut category is currently experiencing a "Renaissance," and yet there are more and more items competing for the sweet treat segment of your business. Because you can sell fancy fried pastries for a higher price, you'll earn higher profits and higher unit sales. They will help you to compete with all the other snack items available in today's marketplace. This Holiday Cranberry version is a perfect addition to any holiday display. Our Westco Cranberry Icing Fruit gives these Snails a delightful sweet-tart flavor that complements the wide variety of rich or spicy dessert items so popular during the holidays.

EXTRA SALES AND PROFITS FOR YOU!

Decorate your display area and store in Holiday flare and make sure that your sales staff suggests your Holiday offerings to every customer. Make sure you have the items you will sell on display early. Your customers will be making plans for their events and you want to make sure they know where come to get them.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Master Mix Raised Donut
- Cranberry Icing Fruit
- Super Speedee Glaze
- Ultra Rich Crème Cake Mix (streusel)

Cranberry Streusel Recipe

- 4 lbs. Crème Cake Mix
- 1 lb. Margarine or Butter
- 4 ozs. Cranberry Icing Fruit

Rub together by hand until small crumbles form.

1. SCALE & MIX



Scale all the ingredients; then mix the dough until well developed and smooth as you would for raised donuts. Rest for 1 hour; then bundle.

2. ROLL-OUT



Prepare the Cranberry streusel. Roll the dough to a rectangular shape about 1/4 inch thick, just as you would for cinnamon rolls. Using a spatula, spread a very thin layer of Cranberry Icing Fruit over the entire dough. Be very sparing as this is a concentrated fruit. Sprinkle the cranberry streusel onto the dough piece.

3. CUT & PROOF



Roll the dough into a log; then cut into 2 to 2-1/2 ounce pieces, and place them on a frying screen. Proof to 3/4 size.

4. FRY & GLAZE



Fry them at 375°F until light golden in color, drain them for one minute, and glaze them in Super Speedee Glaze or roll them in granulated sugar.

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Authentic Taste. We Deliver.™

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

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