

MALISADA (Hawaiian Donuts)



This delicious pastry is called a doughnut only in the most general terms. A Malasada has to be eaten to truly comprehend its rich, sweet personality. Malasadas are a delicate fried sweet bread that has taken the Islands and “all that visit” by storm, they have no holes and are generally crispier on the outside and chewier on the inside than standard doughnuts. Malasadas were brought to the Islands when tens of thousands of Portugees immigrants arrived to work the sugar plantations and cattle ranches in the late 19th and early 20th centuries. Malasadas really did not catch on until the mid-1950s and are now so popular that the Island shops that produce them sell out on most weekends - and they command a premium price, too!

EXTRA SALES AND PROFITS FOR YOU!

Decorate your shop in a Hawaiian Days theme and make other tropical treats using pineapple, mango, and guava items. Greet everyone that enters with a friendly “Aloha!” Offer samples to all who visit your store. Enjoy the extra sales and profits.



BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Pride of Denmark Danish Mix
- Bavarian Crème Filling
- Coating Sugar

1. MIX DOUGH



Follow the directions for Sweet Dough printed “Pride of Denmark” bag. As you scale, add 1 ounce of margarine to each pound of mix required. Develop the dough to a good clean up.

2. DIVIDE & REFRIGERATE



Rest the dough for 10 minutes; then scale into 2 ounce pieces (or a 5-pound cut on a dough divider). Place them in a refrigerator for up to 24 hours (8 hours minimum)

3. PROOF & FRY



Remove them from the cooler and let them rise to 3/4 size. A moderate proof box works best. Fry them at 360°F for 70 seconds on each side then let them drain well.

4. FINISH



Roll them in granulated sugar while still warm. Coating Sugar may also be used. You can sell them unfilled, or fill them with Bavarian Filling or other tropical fillings, like Mango or Guava.



Authentic Taste. We Deliver.™

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

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