

TRIPLE DUTCH CHOCOLATE CAKE DONUTS



How could any chocolate lover pass up this wonderful combination of chocolate flavors and textures. This donut lives up to the title of a “Fried Pastry” with its rich Dobash filling and chocolate buttercream topping. Not only does it look great, just wait until you taste it. This is one of those special products that will have chocolate-lovers (and donut lovers) coming back for more all year round.

EXTRA SALES AND PROFITS FOR YOU!

Make up assorted pre-packaged dozens for quick pick-up impulse sales. Be sure to have your staff sample these fancy chocolate fried pastries to all of your customers to familiarize them with this delicious filled product.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Choc-O-Donut Cake Donut Mix
- “Dobash” Chocolate Filing
- RTU Chocolate Buttercream
- RTU Chocolate Dipping Icing



1. FRY & SLICE



Prepare and fry our Choc-O-Donut Mix as usual. When the donuts have cooled, slice them in half.

2. FILL & PIPE



Using a pastry bag or our Squeeze N' Fill® pouch, pipe the Dobash filling on to the lower donut half and replace the top.

3. PIPE BORDER



Place a star tip in a pastry bag then fill it with our RTU Chocolate Buttercream and squeeze a ring of burttcream on top of each donut.

4. FINISH & DECORATE



Melt our Chocolate Dipping Icing and place it into a small decorating bag. Cut a small opening in the end and drizzle the melted icing over the top of the entire donut.



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