

OJO DE BUEY (Eye of the Bull)



The sport of Bull Fighting is alive and well, and this cookie-like pastry is symbolic of the fierce eyes of the bull challenging the brave *Matador*. This very traditional Mexican dessert is not only colorful and festive, but it tastes wonderful and has exceptional shelf life. The cookie is made with our authentic Trigal Dorado Guayaba Mix, making it easy and quick to produce. Create a little of that festive spirit in your shop, and there will surely follow extra sales and profit...and that's *"No Bull!"*

EXTRA SALES AND PROFITS FOR YOU!

Check our other Trigal Dorado items in your Benchtop Companion to make a colorful display of your Hispanic offerings. Also, make some mini-versions of the same items to sample. Be sure to sample them to all of your customer, these and other items that you thought were strictly ethnic-oriented are becoming widely accepted by all consumers.



BAKEMARK PRODUCTS USED TO MAKE THIS ITEM

- Trigal Dorado Guayaba Mix
- Westco Gourmet Raspberry Filling
- Westco Mac Mix

1. SCALE & MIX



Scale and mix the batter following the directions on a bag of our Trigal Dorado Guayaba Mix. Let the batter rest for just a few moments to let it thicken slightly.

2. DEPOSIT



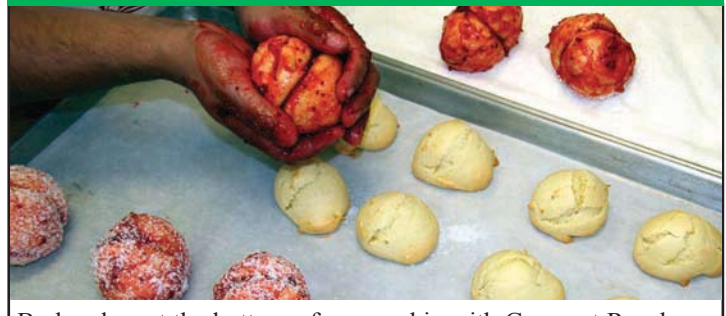
Using a small ice cream scoop, deposit the batter on to a paper lined baking sheet pan.

3. BAKE



Bake for 12-14 minutes, depending on size, at 320°F until light golden in color. Let them cool completely.

4. COAT



By hand, coat the bottom of one cookie with Gourmet Raspberry Filling, and stick it to another. Gently smear the entire cookie with the filling. Then, roll the entire cookie in Mac Mix.



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