

SHAMROCK-SHAPED RAISED DONUTS



Customers love to see something different in your showcase. So, here is an easy variation to your regular line that will also help decorate your display for St. Patrick's Day. Don't think that they are too hard to make or that you need special cutters. In fact, they are all made using your regular Bismarck or 3-inch round cutter. Just follow these very easy steps, and you are on your way to extra sales and profit.

These specialty donuts can also be filled if you choose and will definitely boost your profit because of the higher selling price they will bring. Remember that other theme-style donuts can be great sellers all year long.

EXTRA SALES AND PROFITS FOR YOU!

Decorate your store with a St. Patrick's Day theme. Display them in a prominent spot, and have your sales staff encourage multiple sales. Be sure to have your staff show these fancy decorated donuts to all of your customers to familiarize them with your offering for parties and office get-togethers.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Raised Donut Mix
- RTU Vanilla Dipping Icing
- Westco Colors
- Assorted Westco Fillings



1. ROLL OUT & CUT SHAPES



Using your regularly prepared raised donut dough, roll it out and cut it as you would for a Bismarck.

2. CUT & STRETCH



With a bench scraper, cut four short slices into the side of the ring. Stretch the dough gently to slightly expanding the cuts giving it a Shamrock shape. Place them on a frying screen.

3. PROOF, FRY, & ICE



Place them in a proof box, and let them rise to 3/4 size. Fry them at 375°F for one minute on each side, and let them cool to room temperature. Dip each one in green colored Vanilla Dipping Icing that has been heated to 115°F. Short 15 second blasts in a micro wave until the temperature is achieved works best.

4. OUTLINE



Color a little Vanilla Dipping Icing using yellow liquid paste color. Place it into a disposable pastry bag, and outline the Shamrock leaf.

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