

CHOCOLATE MACAROON RING CAKE



The slightly crunchy texture of the coconut and the rich decadent flavor of chocolate are ranked high among the most complimentary combinations for desserts. The combinations are almost endless. Here is a ring cake version you and your customers will love combining the moist texture of our Crème Cake with the nutty texture of our Mac-Mix smothered in a rich chocolate icing.

EXTRA SALES AND PROFITS FOR YOU!

With the increasing popularity of Ring Cakes be sure to broaden your selections. Feature a Ring Cake of the Day, sample your daily selection and sample it to every customer that enters your shop

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Ultra Rich Crème Cake Mix
- Westco Mac-Mix (Macaroon Cookie Mix)
- Westco Flo-N-Fudge
- BakeMark Chocolate Dipping Icing



1. MIX TOGETHER



Prepare the chocolate macaroon mixture following the one step procedure on each pail of Westco Mac-Mix. Add 2-3 ounces of Westco Flo-N-Fudge to each pound of macaroon mixture used.

2. BAG MIXTURE INTO CAKE



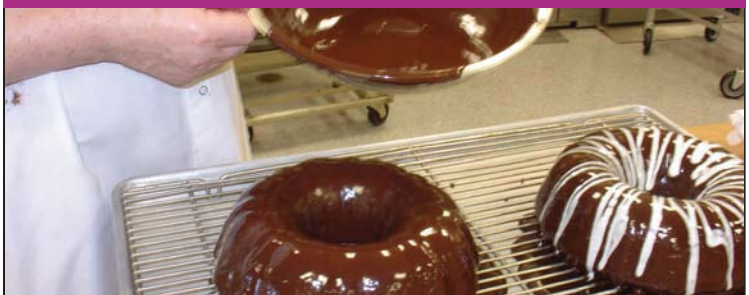
Prepare the Crème Cake Batter following the directions on the bag and scale 2 pounds 10 ounces into a 9-inch ring pan. Then using a pastry bag, pipe 5-6 ounces of the chocolate macaroon mixture on to the batter.

3. SWIRL - THEN BAKE



Using a spoon or dowel gently swirl the chocolate macaroon mixture into the batter. Bake for 55 minutes at 310°F or until a probe comes out clean.

4. COOL & ICE



Let the cakes cool in the pans then remove the pan. Heat Chocolate Dipping Icing to 120°F and pour it over the cake. Decorate with strings of Vanilla Dipping Icing.

BAKEMARK

Authentic Taste. We Deliver.™

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

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