

# RAISIN BRAN SLICES



This is an individual cake item that has special appeal to customers looking for a health-oriented pastry because it is high in fiber. However, don't think for a moment that high fiber means that it will not taste good. Your customers will love its texture and moisture, and you will love it because it is almost ready for sale right out of the oven saving you time and finishing labor expense. This recipe can also be baked as a regular muffin, but we think that a different shape will set it apart and give you the opportunity to determine the size you or your customer desire.

## EXTRA SALES AND PROFITS FOR YOU!

Be sure to sample Raisin Bran Slices to all your customers. Display them with other grain-type foods, and make sure your staff stays informed with today's "Serious Healthy Perspectives." Having exceptional shelf life, this delicious product will hold up well packaged, so keep plenty on hand. *Once your customers try some, they will be back for more!*

## BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Crème Cake Mix
- Gourmet Honey Bran Muffin Mix



## 1. PREPARE BATTERS & PAN



Scale and mix both Crème Cake and Gourmet Honey Bran Muffin Mix batters in equal portions. Add 2-3 ounces of lightly soaked raisins to each pound of batter used. Mix the two together. Also, prepare your pan with a sheet pan extender.

## 2. PREPARE TOPPING



Blend 3 pounds of Honey Bran Muffin Mix with 1 pound of brown sugar and 1 pound of soft butter or margarine. Rub them together gently until large crumbles form. Do not over-blend.

## 3. SCALE / TOP



Scale 4-1/2 to 5 pounds for a half sheet pan; then top with the crumble. You will have enough crumbles for 1 full sheet cake or two halves.

## 4. BAKE



Bake at 340°F until firm to the touch. Using a probe will help make sure the sheet is baked properly (approximately 30-35 minutes). Cut into desired sized pieces after it has cooled. For best cutting results, freeze the sheet, and cut while frozen.



Authentic Taste. We Deliver.™

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

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