

ASSORTED DANISH SNAILS



Making Danish is not a lost art, as many might think. Few bakery items are as versatile or as mouth-watering as a buttery Danish snail. Whether you choose to make your Danish dough from a mix or purchase your dough already laminated and frozen, you and your customers will love the results.

Our Pride of Denmark or Copenhagen Danish mixes only require the addition of eggs, water, and eggs. They are equally easy to mix, and produce a rich flaky dough worthy of a true Danish connoisseur. If you wish to make the task even easier, try our ready-made frozen Danish Dough Slabs. Either way, just follow this simple step procedure, and you will be in the Danish business.

EXTRA SALES AND PROFITS FOR YOU!

Create a display showing all flavors available that day. Be sure to sample small pieces close to the coffee dispenser. Make up assorted pre-packaged dozens for quick pick-up impulse sales. Place signs at the cash register suggesting them to your customer and reminding your help to suggest them.



BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Pride of Denmark Mix
- Westco Copenhagen Danish Mix
- Westco Fillings
- Westco Roll or String Icing
- Westco Apri-Glo

1. PREPARE THE DOUGH



Follow the directions on each bag for the mixing and rolling procedure; or thaw the frozen dough slab in the refrigerator overnight.

2. CUT / SHAPE



Roll the dough piece until it is approximately 16 inches wide; then fold it in half gently. Using a French knife, cut it into 2 oz. strips. Twist each strip, curl into a loose swirl or snail shape, and place them on a paper-lined tray.

3. PROOF & TOP



Let them rise to double in size; top with your favorite BakeMark or Westco Filling; and garnish with a little streusel if desired.

4. BAKE & FINISH



Bake them at 360°F until they are light golden in color, approximately 14-16 minutes; then glaze them lightly with Apri-Glo, and let them cool. Ice them with BakeMark Roll or String Icing.

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