

FRESH STRAWBERRY SHORTCAKE



Considering all Fresh Strawberry desserts the **Strawberry Shortcake** has to be the most well known and most traditional. This tempting treat is as popular today as it was when Grandma picked the berries in her garden and placed them on her fresh baked sweet shortcakes. We have made your task much easier!

EXTRA SALES AND PROFITS FOR YOU!

Have your sales staff suggest “Strawberry Shortcakes” to every customer. Be sure to have your sales staff place them in a refrigerated case close to your cash register. They can be sold individually or packaged in a multiple “Family Pack” and merchandised strategically to create impulse sales.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Scrumptious Scone Mix
- RTU Strawberry Glaze
- Trigel Dorado Pastry Topping



1. CUTTING



Mix our Scrumptious Scone Mix according to the directions on each bag. Roll the dough out 3/4" thick and cut it with the desired size round cutter. Place them on a lined baking sheet.

2. EGG WASH & BAKE



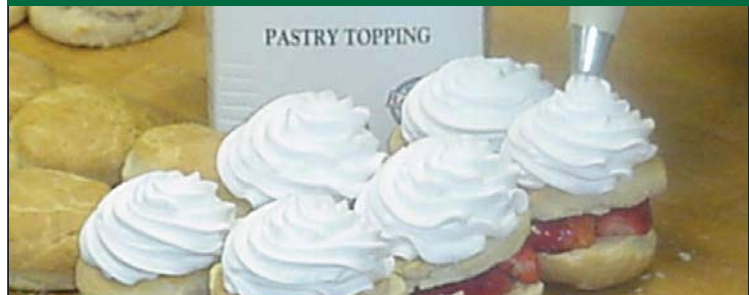
Brush them with a light egg wash mixture (1 part whole eggs to 1 part cool water). Bake at 360°F to a very light golden color.

3. CUT & FILL



Slice each shortcake in half and fill with whole or sliced fresh strawberries that have been coated with BakeMark RTU Strawberry Glaze and replace the top.

4. DECORATE



Top each shortcake with a generous swirl of BakeMark Whipped Topping or our Trigel Dorado Pastry Topping. Place a strawberry piece on top to decorate.

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