

# FRUIT KOLACHES



The Kolache, a creation from the Old World, has taken parts of the United States by storm, and is one of the most popular pastry snacks in certain parts of the country. Kolaches are made with a sweetened yeast dough formed into rolls. Sweet versions are filled with all types of fruits or Fruit Fillings, such as prune, cherry, peach, apple, and apricot. All have become very popular. Some family recipes call for a crumb topping, and others do not. We have made the task of making these delicious pastries easy with our new BakeMark "Genuine Kolache Mix."

## EXTRA SALES AND PROFITS FOR YOU!

As with all new items be sure to always keep plenty on display. Give your sales staff a brief history of this exciting new pastry to create extra excitement at your sales counters try rewarding your top sales person with some special recognition.

### BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Kolache Mix
- Westco Fruit Filling
- Westco Apri-Glo



## 1. MIX AND REST



Mix the dough following the easy one-step directions printed on each bag of Kolache Mix. Make sure the dough temperature is 80°-82°F when using fresh yeast. Your BakeMark representative will show you the "Magic Number Method" so you'll have perfect results every time.

## 2. SHAPE



After resting the dough for 5 - 45 minutes, scale it into 3 ounce pieces or, using a bun divider, scale it into 6 pound pieces (for 36). Now, round them gently.

## 3. FILL



You can fill them one of two ways: 1) press firmly with the side of your hand to form a trough, fill them, and pinch the top over the filling; or 2) press down firmly with your thumb and fill the indent for extra eye-appeal. Brush them lightly with egg wash for added shine and color.

## 4. BAKE & SHINE



Bake them at 350°F until rich golden in color approximately 20-25 minutes. A brushing of Westco Apri-Glo will add extra shine and shelf life.

**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](http://www.yourbakemark.com)