

# RASPBERRY PRINCESS BARS



Is it a cookie? Is it a pastry? It is a delicious finger food pastry that can mean great profit and extra sales. Princess Bars are the ideal pastry for any party platter during any season. So simple to make, and they have excellent shelf life.

We show them here as Raspberry. However, they can be made with any of the wide variety of high quality fillings and jellies we manufacture for you, the Retail Baker. Other favorites include Lemon, Blueberry, Apple, and Cherry.

## EXTRA SALES AND PROFITS FOR YOU!

Be sure to have your sales staff place these where the customers can readily see them. A spot next to the cash register works well, then keep plenty on hand to create impulse sales. Have your sales staff suggest them to every customer.

### BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Crème Cake Mix
- Mac Mix
- Bu-Van Flavor
- Gourmet Raspberry Filling
- Coating Sugar



## 1. PREPARE THE CRUMB MIXTURE



Scale 6 lbs. Crème Cake Mix, 2 lbs. Mac-Mix, 2 lbs. room temperature butter, and 1 oz. Bu-Van flavor. Rub all the ingredients together by hand or mixer/dough hook until small crumbs form.

## 2. SPREAD & SPRINKLE



Place 4 lbs. of the crumb mixture into a parchment lined full sheet pan. Spread evenly over the entire pan and press firmly. Spread 1 lb. Gourmet Raspberry Filling evenly over the pressed crumbs. Sprinkle the remaining crumbs over the raspberry.

## 3. ROLL & BAKE



Press firmly and evenly with a rolling pin. Bake at 360°F until light golden in color (approximately 22-25 minutes). Cool the sheet completely. Then, freeze until solid.

## 4. CUT & SPRINKLE



Remove the pan from the freezer, remove the parchment paper and cut using a French knife into desired sized pieces. Cut into triangles, squares or rectangles. Yield per sheet should be 80-96 per sheet. They can also be dusted lightly with Coating Sugar.

**BAKEMARK**

Authentic Taste. We Deliver.™

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

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