

Bake'nJoy

FOODSERVICE GOURMET COFFEE CAKES

We make them, you take all of the credit!
Made with rich sour cream and loaded with cinnamon sugar, real pumpkin puree, plump blueberries or chocolate chips, they're coffee cakes you'll be proud to call your own.

The Original
BOSTON
Coffee Cake®

- CINNAMON WALNUT
- APPLICIOUS WALNUT
- BLUEBERRY BLIZZARD
- CHOCOLATE EXPLOSION

The Original
BOSTON COFFEE CAKE

NET WT. 48 OZ. (3 LBS.) 1.36 kg

SEE BOTTOM PANEL FOR
NUTRITION AND INGREDIENT INFORMATION

- GOLDEN PUMPKIN
- LEMON BURST
- MARBLE MADNESS
- MOCHA JAVA

BOSTON COFFEE CAKE

The Original
BOSTON
Coffee Cake®

Let us do all the work... So you can take all the credit!

48 OZ. FULLY BAKED
COFFEE CAKE

- GOLDEN PUMPKIN
- LEMON BURST
- MARBLE MADNESS
- MOCHA JAVA

EE CAKE

SEE BOTTOM PANEL
NUTRITION AND INGREDIENT INFORMA

351 Willow Str
North Andover, MA
1-800-434-
bostoncoffee



Bake'nJoy

The Original
BOSTON
Coffee Cake®

Our 10" 48 oz. coffee cakes are perfect for operations looking for a premium "home-made" product of superior quality. Customers will love the creamy and delicious cakes while you'll enjoy the ease of thaw and serve. 48 oz. cakes are packed 2 to a case.

FOODSERVICE GOURMET COFFEE CAKES

Item #	Product Name	Description	10" 48 oz. CoffeeCakes
4101202	Original Cinnamon Walnut	Our original creamy coffee cake with an enticing layer of cinnamon sugar and walnuts, baked to golden brown and finished with more cinnamon sugar and walnuts.	
4103202	Blueberry Blizzard	Our sour cream coffee cake loaded with plump blueberries, topped with delicious butter streusel and drizzled with white icing.	
4106202	Lemon Poppy Seed	Crisp and delicious lemon in a cake loaded with poppy seeds and topped with a drizzle of white icing.	
4102202	Applicious Walnut	Sweet bits of apples are baked into our sour cream coffee cake, coupled with a layer of cinnamon sugar and walnuts and then topped with more cinnamon sugar.	
4115202	Marble Madness	A delicious combo of our vanilla-based coffee cake swirled with rich chocolate cake and chocolate chips, baked to perfection and topped with even more chocolate chips.	
4107202	Chocolate Explosion	Rich, moist cake made with Dutch cocoa, chocolate syrup and chocolate chips! The cake is enrobed with rich chocolate and drizzled with white fondant.	
4109202	Golden Pumpkin SEASONAL	A delightful combination of pure pumpkin and a perfect spice blend for a decadently moist coffee cake topped with cinnamon sugar.	



Cinnamon Walnut



Blueberry Blizzard



Lemon Poppy



Chocolate Explosion



Applicious Walnut



Marble Madness



SEASONAL
Golden Pumpkin

48 oz. Cake Case

Pack: Two (2) cakes per case Weight 7 lbs.

Dimensions

10.5"x10.5"x8.5" Cube
.54; TiHi 16/7



351 Willow St.

North Andover, MA

01845

800.666.4937



Salted Pecan Caramel Brownie Cluster

Ingredients:

- Bake'n Joy Scoop and Bake Brownie batter
- Salted pecans
- Chopped walnut halves and pieces
- Caramel topping

Instructions:

- Thaw Bake'n Joy brownie batter according to instructions on pail.
- Scoop batter using a #30 (black handle) scoop onto lined baking sheet.
- Press in walnuts.
- Place salted pecan on top.
- Bake at 325°F convection oven 10 to 12 minutes.
- Remove from oven and add 1 tsp. of caramel on top.
- Let cool and serve.

Variations:

- Candied pieces
- Coarse Sea Salt sprinkles

Turtle Brownie



Turtles in a muffin pan



Turtles on sheet pan

Ingredients:

- Bake'n Joy Scoop and Bake Brownie Batter # 8680218 2/9 lb Pails
- Walnuts or Pecans
- Carmel topping

Instructions:

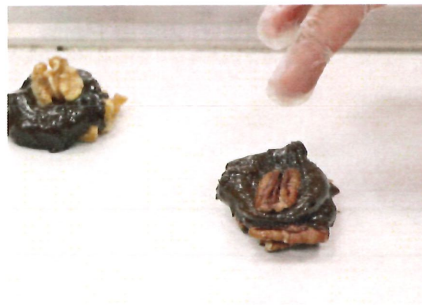
- Thaw Bake'n Joy Scoop and Bake Brownie Batter according to instructions on pail.
- Scoop #30 or #70 (depending on desired size) and press into nuts.
- Place on parchment covered sheet pan.
- Place nut on top for decoration.
- Bake at 325°F convection oven 350°F for conventional oven for 10 to 12 minutes.
- Remove from oven
- If needed, microwave caramel topping for 30 seconds and drizzle on top.
- Let cool and serve.

Variations:

- Walnuts
- Cashews
- Almonds and Toffee
- Pecans

Turtle Brownie

Turtles on sheet pan



Turtles in a muffin pan

