

Blueberry Bliss

B

Blueberry Fruit Loaf

Fold 350g **Blueberry Filling** through
1kg Fruit Bun dough
Scale at 500g and mould into dough piece
Place in bread tin and prove for 15 min
Bake at 190°C for 20 min

Trisco Blueberry Filling is both Bake
and Freeze Thaw Stable.

Blueberry Crumble Pie

Fill unbaked 7 inch pastry case with 350g
Trisco Blueberry filling

Cover filling with Crumble topping
Bake for 20 min at 190°C

** Crumble Topping

1kg Cake Marg

1kg sugar

2kg flour

Mix into crumbly consistency.

Blueberry Bliss Crunch Cakes

3Kg Utility Cake Batter

1Kg Blueberry Bliss

Deposit 300g batter into 7 inch sponge tin
Spread 100g **Blueberry Bliss** on top
of batter

Sprinkle 50g topping crumble on top
Blueberry Bliss

Bake at 180°C for 20-25 min.

Blueberry Rock Cakes

500g Sugar blend all ingredients together

500g Cake marg

250g Egg

500ml Water

1500g Bakers Flour

55g Baking Powder

125g Milk Powder

Fold in

400g Sultanas

200g **Blueberry bliss**

Yield 32 Rock Cakes

Bake at 200-215°C for 15-18 min.

Blueberry Quickie #1

Blueberry Cheese Cakes

Trisco Blueberry filling may be folded
through a Cheese Cake filling or used
as a topping for decoration.

Blueberry Quickie #2

Blueberry Danish

Trisco Blueberry filling may be used as
a filling in Danish and Croissant production.

Blueberry Quickie #3

Blueberry Muffins

Add 200g filling per 1kg muffin
batter to produce a great tasting
Blueberry Muffin.

