

PRODUCT INFORMATION SHEET



Formula is for Experimental Purposes Only

MINT ON A PILLOW PUFF

SWE04325.003

Version: 1

Description: To honor St. Louis and its history, this Mint on a Pillow Puff features Bell flavors within each component of this build.

The tradition of pillow mints in hotels started in the 1950's by Cary Grant and to honor that we created a Mint on a pillow puff. The pillow component itself is an homage to cotton candy which was first sold at the 1904 World's Fair in St. Louis, and we flavored it with Yellow Cake flavor. We also wanted to feature the flavor of a classic St. Louis dessert, the Goopy Butter Cake, so to pair with the cotton candy we made a cake pop center that features our Cream Cheese type flavor to play into this rich dessert profile. And lastly this "Mint on a Pillow" cannot be complete without the small component of a "Chocolate Mint" piece utilizing our Peppermint flavor in Dark Chocolate.

Formula	%
MINT FOR THE PILLOW, SWE04325.004	25.00
PILLOW PUFF COTTON CANDY, SWE04325.007	50.00
GOOEY BUTTER CAKE POP FILLING, SWE04325.008	25.00
Total	100.00

Procedure

1. Take the cotton candy, enough to cover the ravioli press on either side, fluff and place it on the press.
2. Take the 5 g cake pop ball and squish it until it's flat and set it on one side and close the ravioli press to make a "pillow".
3. Crimp the edges to make sure there is a seal and place it flat with the neater side showing.
4. Drizzle a drop size of chocolate on top of the pillow and place the chocolate piece.
5. Serve and enjoy!

MINT FOR THE PILLOW, SWE04325.004

Formula	%
DARK CHOCOLATE CHIPS 54.5%, BARRY CALLEBAUT	99.60
PEPPERMINT FLAVOR OS, NATURAL, 113.37267	0.40
Total	100.00

Procedure

1. Temper dark chocolate, and add flavor (OS) to tempered chocolate and pour into molds.
2. Cut chocolate to small squares or rectangles and add to cotton candy pillow.

PILLOW PUFF COTTON CANDY, SWE04325.007

Formula	%
SUGAR, SUPERFINE	99.65

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CAKE, YELLOW FLAVOR WS, NATURAL & ARTIFICIAL, 143.27751

0.35

Total

100.00

Procedure

1. Mix sugar and plate flavor onto sugar, mix thoroughly until well combined and there are no clumps of wet sugar.
2. Pre-heat cotton candy machine, and add the allotted amount using scoop that comes with the machine.
3. Have cone at the ready to spin and catch the candy floss, set aside to make the "pillow".

GOOEY BUTTER CAKE POP FILLING, SWE04325.008

Formula

%

CREAM CHEESE POUND CAKE, SWE04125.009

67.00

VANILLA FROSTING, PILLSBURY, CREAMY SUPREME VANILLA

33.00

Total

100.00

Procedure

1. Make pound cake and let cool, and cut into smaller pieces.
2. Add pound cake and frosting to the mixer, and mix until play dough type consistency.
3. Roll into 5 g ball, set aside for assembly.



CREAM CHEESE POUND CAKE

SWE04125.009

Version: 1

Formula	%
SUGAR, WHITE	29.214
FLOUR, ALL PURPOSE	21.470
EGGS, WHOLE	14.912
MILK, WHOLE (3.25% BUTTERFAT)	14.555
BUTTER, UNSALTED	13.126
SALT	0.184
SHORTENING, VEGETABLE	5.762
BAKING POWDER, DOUBLE ACTING, CLABBER GIRL CORPORATION	0.127
CREAM CHEESE TYPE FLAVOR, NATURAL & ARTIFICIAL, 47.19792	0.650
Total	100.000

Procedure

1. Preheat oven to 325 F
2. Cream the butter,shortening and sugar
3. Combine all the dry ingredients
4. Add the eggs and dry mix using dry-wet-dry method
5. Pour into baking pans
6. Bake until toothpick comes out clean

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