


SWIRLS

READY TO BAKE

4208238 

CINAMON SWIRL









ON
REQUEST

 95 g  Ø 9 cm
 2x40  48
 30 min.
 210-220°C  180°C for 12-16 min.

2204191 

SWIRL WITH BELGIAN CHOCOLATE









 95 g  Ø 11 cm
 2x30  56
 30 min.  12.5%
 200°C  170°C for 17-19 min.

4208254 

SWIRL WITH RAISINS AND CUSTARD











ON
REQUEST

 95 g  Ø 10,5 cm
 2x30  48
 30 min.
 210-220°C  180°C for 12-16 min.

2204190 

RAISIN SWIRL WITH BUTTER











 100 g  Ø 9.5 cm
 2x30  56
 30 min.  12%
 200°C  170°C for 17-19 min.

2204192 

SWIRL WITH SUGAR PEARLS











 100 g  Ø 10 cm
 2x30  56
 30 min.  12.5%
 200°C  170°C for 17-19 min.

2505163 

LONG RAISIN ROLL WITH BUTTER



 100 g  13.5 cm
 2x40  48
 30 min.  13%
 200°C  170°C for 17-19 min.

