

June 19, 2020

BLUE SKIES AHEAD!

July celebrates National Blueberry Month, and we are big fans of that summer star. Native to the Americas, the United States produces almost 90% of the world's blueberry crop.

- According to **BakeMag** blueberries are enjoying a resurgence in bakery because traditional pastries and twists-on-classics make a perfect venue for blueberries.
- Blueberries work well in flavor combinations with spices, botanicals, florals and citrus because they complement, enhance and balance flavors.

Lawrence Foods has everything you need to celebrate this summer sensation.



MENU IDEA

BLUEBERRY HAND PIES

Roll pie dough into an 8" circle. Spoon 1/3 to 1/2 cup Blueberry Filling in the center. Fold dough over filling, crimp edges. Finish with Spray on Shine® in place of egg wash and bake until golden.



BAKERY CASE IDEA

BLUEBERRY DONUTS

Place donut on small piece of parchment. Fill hole with Bavarian Crème Filling. Top with Blueberry Filling and fresh blueberries. Garnish with donut hole and powder sugar.

ORDERING INFORMATION

Blueberry Orchard Fresh® Filling

121332 4/ .75 Gal Pails

Deluxe Blueberry Filling

121600 2 Gal Pail

Blueberry No Sugar Added Filling

125548 2 Gal Pail

Blueberry EZ Squeeze® Filling

129803 12/ 2# Pouches

Alpine Bavarian Crème Filling

120315 2 Gal Pail

129819 12/ 2# Pouches

French Bavarian Crème Filling

120311 2 Gal Pail

129813 12/ 2# Pouches

PRODUCT INFORMATION

Origin: United States

Kosher: OU Pareve

**PLAN YOUR
FEATURES NOW!**

AUGUST:
Crème of the Crop

SEPTEMBER:
Comfort of Caramel

OCTOBER:
Think Pink