



Latin Bakery Mixes

Bolillo's Mix – A complete mix that the baker adds water and yeast to the bag to create a traditional Mexican Crusty Sandwich Roll.

Whole Grain Bolillo's Mix – This complete mix is manufactured with 100% Stone Ground Whole Grain Flour from Northern California that makes a perfect roll.

Danish Mix – A complete Danish mix the baker adds water, yeast and margarine to in order to make sweet Latin Danish dough.

Tres Leches Cake Mix – This (3) milk cake mix is an add water mix with the eggs included for a bakers ease.

Supreme Concha Mix & Base – Based on a Central Mexico recipe these products are tender, tolerant a very easy to use.

Rutillo's Mantecada Mix – The baker adds eggs, oil and water to make this blend of Latin American Mantecada recipe which utilizes the coconut and corn flavors that are a benchmark for this product.

Pan de Muerto Mix – A traditional Latin October bread mix that provides a robust butter flavor that is easy to use.

Rosca de Reyes Mix – This yearly surprise is easy to make and is very flavorful to taste.

Churro's Mix – A traditional Latin snack that has been a standard in bakeries for years.