



# *SUPER SPEEDEE GLAZE*

*The baking industry's finest donut glaze.*



Authentic Taste. We Deliver.™



# #09401 SUPER SPEEDEE GLAZE 50 LB

Super Speedee Glaze, unlike traditional glaze recipes, requires only the addition of hot tap water. There is no need for adding sticky corn syrup or expensive stabilizers for a shine that will last and last. Super Speedee is also the ideal sugar for scratch donut and dipping icings, providing the shine and adherence you need. Because of its 12X extra fine grind, Super Speedee Glaze is also perfectly suited for smooth buttercremes.

## STANDARD DIRECTIONS

<b>CRYSTAL CLEAR DONUT GLAZE</b>	<b>Small Batch</b>	<b>Large Batch</b>
Super Speedee Glaze	16 lb	50 lb
Hot Tap Water	4 lb	12 lb 8 oz
<b>SUPER HIGH GLOSS DONUT GLAZE</b>	<b>Small Batch</b>	<b>Large Batch</b>
Super Speedee Glaze	18 lb	50 lb
Hot Tap Water	4 lb	11 lb

### PROCEDURE

1. Place hot water in the mixing bowl, then add the dry mix.
2. Using a paddle, mix for 1 minute in low speed (low speed is 2nd speed on a 4-speed machine).
3. Scrape the bowl. Continue mixing in low speed until smooth.
4. For best results, drain the donuts for 1 minute after frying, then glaze.
5. **Do not thin the glaze with water.** Use only simple syrup or **Westco Honey Pectin Glaze** as needed.

*Ask your BakeMark Sales Representative on how Westco Super Speedee Glaze can be used to make a donut dipping icing and a coffee cake icing.*



- Long Lasting Shine - Repeat Sales
- Increased Coverage - Reduces Overall Cost
- Easy to prepare - Saves Labor
- Consistent Results - Reduced Product Loss
- Fewer Ingredients to Purchase - Total Inventory Reduction



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