

EGG NOG CAKE DONUTS



The wonderful flavor of rum and nutmeg. Remind you of a cold autumn evening sitting next to the fire? It should. This delicious cake donut triggers many wonderful senses as the year winds down and the holidays quickly approach. Our Egg Nog Cake Donuts look spectacular in your display case and set the tone for the rest of the year!

EXTRA SALES AND PROFITS FOR YOU!

Don't wait until the last minute to put these prominently in your showcase; display them as soon as the leaves turn color for the fall. These are perfect to cut and sample early in the season to get your customers thinking about the holiday season.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Richblend Cake Donut Mix
- Westco Speedee Glaze
- BakeMark Vanilla Dipping Icing
- Westco Sherri-Rumco Flavor
- Ground Nutmeg

RECIPE

4 lbs.		Richblend Cake Donut Mix
2 lbs.	8 ozs.	Water
	3 ozs.	Sherri-Rumco Flavor
	2 ozs.	Ground Nutmeg



1. SCALE & MIX



Scale all the ingredients together, and mix for 30 seconds in low speed (low speed is 2nd speed on a 4-speed machine) pieces. Coat with soya oil and roll in cinnamon sugar.

2. PROOF & FRY



Fry the cake donuts as normal making sure to flip them just as they become golden brown.

3. ICE TOPS



Glaze them while hot and drizzle with Vanilla Dipping Icing that has been flavored with Sherri-Rumco and colored with egg shade color.

4. PIPE FINISHING ICING



Using a shaker, dust the donuts lightly with just a touch of ground nutmeg for that premium look (and wonderful flavor).

BAKEMARK

Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

Visit us on the web at: www.yourbakemark.com