

# FALL LEAVES RAISED DONUTS



Customers love to see something different in your showcase. So, here is an easy variation to your regular line that will also help decorate your display for the season. Don't think that they are too hard or that you need special cutters in fact they are all made using your regular Bismarck or 3 inch round cutter. Just follow these very easy steps and you are on your way to extra sales and profit.

These specialty donuts can also be filled if you chose and will definitely boost your profit because of the higher selling price they will bring. Remember that theme style donuts will be great sellers all year long.

## EXTRA SALES AND PROFITS FOR YOU!

Decorate your store with any fall them then display these donuts with other fall items to encourage multiple sales. Be sure to have your staff show these fancy decorated donuts to all of your customers to familiarize them with your offering for fall parties or get-togethers.

## BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Raised Donut Mix
- RTU Vanilla Dipping Icing
- RTU Chocolate Dipping Icing
- Assorted Paste Colors

## 1. ROLL OUT & CUT SHAPES



Using your regularly prepared raised donut dough, roll it out as you would for a Bismarck. With a bench scraper, cut short slices into the side of the ring.

## 2. STRETCH



Stretch the dough gently slightly expanding the cuts giving it a leaf shape. Place them on a frying screen.

## 3. PROOF & FRY



Place them in a proof box and let them rise to 3/4 size. Fry them at 375°F for 1 minute on each side and let them cool to room temperature.

## 4. ICE & DECORATE



Color our Vanilla Dipping Icing using liquid paste fall colors and decorate as shown above. The base color is dipped and the outlines are piped using a disposable pastry bag with no tip. The icing needs to be heated to 115°F. Short 15 second blasts in a microwave until the temperature is achieved works best.

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