

# LEMON ZINGERS



In your showcases, appearance is everything. Customers get excited when they see something different. The pinwheel appearance give these donuts a fun and unique look. Some may think them to be flowers. Others may be reminded of a ferris wheel. But all will agree that they are delicious. They are so easy to make you will wonder why you haven't made them before. Create them in any flavor, but we have chosen refreshing lemon to complement your summer offering. Just follow these simple directions, deposit them with your French plunger (if you have one), and you are ready to make a great tasting donuts. And, you'll be ready to cash in on extra summer sales and profits!

## EXTRA SALES AND PROFITS FOR YOU!

Sample them to each customer, and display them with your other summer donuts. Try other flavors, like strawberry, pineapple, cherry or banana just to name a few. Promote them by offering your customers a "Bakers Dozen."

## BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Richblend Cake Donut Mix
- Vanilla Dipping Icing
- Lemon Fruit-O or Pure Lemon Flavor
- Lemon Yellow Color



### 1. SCALE & MIX



Scale 4 lbs Richblend Cake Donut Mix, 2 ounces of Bread flour, 2 ounces Pure Lemon Flavor, and 2 lbs. of water. Mix together for 1 minute in low speed, scrape down well, then mix for 1-1/2 minute in medium speed (medium speed is 3<sup>rd</sup> speed on a 4-speed machine). Rest for 5 minutes.

### 2. PREPARE THE ICING



While the batter is resting, prepare the lemon dipping icing by adding 2 ounces of Lemon Fruit-O or one ounce of Pure Lemon Flavor to each pound of Vanilla Dipping Icing. Heat the icing to 110F. Place the French donut plunger into your cake donut depositor.

### 3. DEPOSIT & FRY



Deposit the batter into the fryer and fry at 375F. for 55 seconds on each side as you would for regular cake donuts. Scale weight per donut should be 1-1/2 ounces.

### 4. ICE



Let them cool; then ice with the heated lemon dipping icing.

**BAKEMARK**

Authentic Taste. We Deliver.™

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

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