

STRAWBERRY CAKE DONUT



No need to buy an additional mix to make a delicious creamy strawberry donut. Chances are you have most everything required already in stock. However, check the items you will need in the list below, then ask your BakeMark Sales Representative for any additional items you might desire to purchase

EXTRA SALES AND PROFITS FOR YOU!

Let your customers know that you have added this product for them. Announce when you have them coming “HOT” right out of the fryer. You might try several set times during the day when you will have more of these delicious hot donuts available. Have a bakers dozen promotion to encourage multiple sales.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Richblend Cake Donut Mix
- Westco Strawberry Fruit-O
- BakeMark Vanilla Dipping Icing
- BakeMark Whipped Topping

RECIPE

5 lbs.	Richblend Cake Donut
4 ozs.	Whipped Topping
34 ozs.	Water
6 ozs.	Strawberry Fruit-o
4 ozs.	Bread Flour

Place all ingredients in a mixing bowl. Using a paddle, mix for 30 seconds in low speed. Scrape well, and then continue mixing for 90 seconds in medium speed. Rest for 5 minutes. Batter temperature should be 70-72°F

1. SCALE & MIX BATTER



Make-up the batter as directed in the preceding recipe making sure that the batter temperature is correct.

2. FRY & COOL



After the batter has rested properly, fry them as you would regular cake donuts. Let them cool completely before icing.

3. PREPARE ICING



Warm the Vanilla Dipping Icing on a steam table or microwave to 120°F. Add 1-1/2 ounce Strawberry Fruit-O to each pound of icing you will need.

4. ICE



Ice the donuts by dipping them in the prepare strawberry icing and let the icing set. If desired, flaked coconut can also be applied.



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