

# SUMMER DONUT SHAPES



Bright colors. Wonderful presentation. Unique product offering. Value-added profit potential on donuts you would probably make anyway! Take a little extra time to create fun-filled flower shapes and reap the benefits of adding excitement to your display case.

## EXTRA SALES AND PROFITS FOR YOU!

Display these colorful donuts where your customers can easily see them. Don't forget to charge a premium price for these summer favorites.

### BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Master Mix Raised Donut Mix
- Roll-In Margarine
- Super Speedee Glaze
- Dipping icings (white, chocolate, caramel)
- Westco Flavors & Colors



## 1. MIX DOUGH & CUT SHAPES



Mix and roll out Master Mix Raised Donut Mix. Using a cutter, cut rounds. Create flower petals with scraper.

## 2. PROOF & FRY



Place them on a frying screen and proof them to for approximately 30 minutes or to 3/4 the final size. They will expand more during frying. Fry for 1 minute on each side.

## 3. ICE TOPS



Create bright colors and flavors by adding to regular Dipping Icing. Ice the tops of your raised product. Use your imagination!

## 4. PIPE FINISHING ICING



Pipe contrasting Dipping Icing colors to create bright flower designs. Have fun!

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