

HOLES-ON-A-STICK



Donut holes are great sellers but are often difficult to handle or display. This version makes it an easy task, and your donut holes will look great in your display case. In fact, there are many benefits to preparing donut holes in this fashion, including: 1) easy to control during frying, 2) easy to decorate, 3) easy to display, 4) easy for your customers to eat, 5) easy to package, and 6) a great way to add color to you case. Your young customers and the young-at-heart will love these unique treats .

EXTRA SALES AND PROFITS FOR YOU!

Create some fun and have an in-store contest entitled, "My favorite way to eat Holes-on-a-Stick." The prize could be a free dozen Holes-on-a-Stick. Suggest them for kids parties or outdoor events. Give some to your local radio station, and you may get free publicity.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Master Mix Raised Donut
- Westco Super Speedee Glaze
- BakeMark Vanilla Dipping Icing
- BakeMark Chocolate Dipping Icing
- Assorted QA Sprinkles



1. ROLL-OUT & CUT



When the prepared raised donut dough is ready to roll out, cut the donut holes with a small cutter, or save the holes while cutting rings for your raised rounds.

2. SKEWER THE HOLES



Skewer six donut holes on a wooden coffee stir stick. Place them on a frying screen, and proof them to $\frac{3}{4}$ size.

3. FRY



Remove them from the proofing cabinet, and let dry (approximately 10 minutes). Fry them at 375°F for 1 minute on each side. If glazing is desired, glaze them while hot. Let them cool completely before icing. When cool, ice with any of our RTU dipping icings.

4. ICE & DECORATE



When cool, ice them with any of our RTU Dipping Icings; then decorate or garnish as desired. Holes-on-a-Stick can also be coated with granulated sugared or covered with Coating Sugar.

BAKEMARK

Authentic Taste. We Deliver.™

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

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