



2022 Spring & Summer Seasonal Inspiration Catalogue

Confetti Marshmallow Blondies

- Bakery Essentials™ Rainbow Sprinkles (03026397)
- Bakery Essential All Purpose Bleached Flour (03018804)
- Dawn Exceptional™ R&H™ Richcreme™ Vanilla Cake Base (03010051)
- Burnbrae Frozen Whole Eggs (02443472)
- Golden Corn Syrup (01060516)
- Light Brown Sugar
- Kosher Salt
- Dawn Bakery Magic Pure Vanilla Extract (00830879)
- Unsalted Butter
- Marshmallow Flavoured Morsels
- Kraft Mini Marshmallow (02406660)
- Bakery Essentials™ No Stick Pan Coating (02498146)

In a small mixing bowl, mix 213 g rainbow sprinkles with 14 g all-purpose flour and reserve. In a stand mixer fitted with the paddle attachment, mix 2.27 kg crème cake base, 454 g whole eggs, 198 g corn syrup, 454 g brown sugar, 14 g salt and 14 g vanilla extract. Mix for 1 minute on 1st speed, then 2 minutes on 2nd speed. Scrape the bowl and then add 312 g butter and 113 g water. Mix for 2 minutes on 2nd speed. Scrape the bowl again then add 227 g sprinkle/flour mix, 227 g marshmallow morsels, and 57 g mini marshmallows. Mix on 1st speed for 30 seconds.

Spray and line two half sheet pans. Deposit 1.8 kg batter and spread to edges of pan. Top with 57 g sprinkles and 113 g of Marshmallow flavoured morsels. Bake at 350°F/176°C until set. Quickly

sprinkle with marshmallows so that the warmth will adhere them to the blondies. You may need to return the blondie to the oven for 30-60 seconds to help adhere the marshmallows to the blondie. Freeze. Unmold and cut while frozen (this step is optional, but the blondies will both unmold and slice much easier from frozen).

Chef's Tip: Mixing the sprinkles and flour is optional, this allows the sprinkles to distribute more evenly in the batter without the colours running. This can be done in advance and stored, just make sure to mix again before using so the floured sprinkles don't separate during storage.



Blueberry Lemon Tea Cake

- Dawn Exceptional® R&H™ Richcreme™ Vanilla Cake Base (03010051)
- Burnbrae Frozen Whole Eggs (02443472)
- Bunge Capri Vegetable Oil (02336148)
- Water
- Dawn Exceptional® Lemon Fruit Bits (01296161)
- Bakery Essentials™ ¼" Diced Lemon Peel (03035368)
- Quebec Fruit Grade A Wild Frozen Blueberries (00809113)
- Bakery Essentials™ No Stick Pan Coating (02498146)
- Dawn Exceptional® Dip N Set White Donut Icing (02510487)

Mix cake base according to manufacturer's instructions. For every kilo of batter add 6% lemon fruit bits, 10% lemon peel, and 30% blueberries. Deposit 907 g of batter into 4 ½" x 9" spray treated pans and bake at 350° F/176° C until cake springs back lightly when touched. Let cool 10 minutes, then depan and let cool completely. Ice with white Dip 'N Set icing and decorate with fresh blueberries.



Chocolate Covered Strawberry Angel Food Cupcakes

- Dawn Angel Food Cake Mix (00013641)
- Water
- Dawn Exceptional® Cream Cheese Buttercreme Style Icing (01292276)
- Dawn Exceptional® Strawberry Fruit Bits (01296210)
- Van Leer® Shine Dark Chocolate EZ- Melt Wafers (02496364)
- Fresh Strawberries

Line conventional size cupcake pan with paper liners. Mix cake according to manufacturer's instructions then use a #30 black scoop to deposit 43 g batter into each cavity. Bake at 370° F/190° C until cupcakes spring back lightly when touched. Let cool completely. For every kilo of icing, mix in 125 g of fruit bits. Place flavoured buttercreme into a piping bag fitted with an open star tip and pipe a rosette on the top of each cupcake.

For Strawberries: Melt coating chocolate. Dip strawberries in prepared chocolate and place on a parchment lined sheet tray; reserve in the cooler. Place remaining chocolate into a piping bag without a tip; cut a small hole. Pipe a "drip" style puddle on the top of the cupcake, then immediately place the dipped strawberry in the chocolate.



Ube Coconut Cake Donut

- Dawn Exceptional® Majestic® Pronto 89 Vanilla Cake Donut Mix (03010082)
- Water
- Canned Coconut Milk
- Ube Flavour
- Chefmaster® Neon Blue Liqua-Gel Color (02333954)
- Chefmaster® Neon Pink Liqua-Gel Color (02333988)
- Chefmaster® Violet Liqua-Gel Color (02333938)
- Dawn Exceptional® Dip N Set White Donut Icing (02510487)
- Klassic Coconut Sweetened Coconut Flake (00847501)

Prepare cake donut mix according to manufacturers' direction with the following adjustments: 22.5% water, 22.5% coconut milk, 0.45% ube flavouring, 0.25% blue colour, 2% pink colour and 0.45% violet colour. Fry and let cool completely. Colour Dip 'N Set icing with violet colour and dip donuts into icing, decorate with coconut.



Orange Creamsicle Cake

- Dawn Exceptional® Baker's Request™ White Cake Mix (03013199)
- Water
- Bunge Capri Vegetable Oil (02336148)
- Dawn Exceptional® Orange Fruit Bits (01296187)
- Bakery Essentials™ No Stick Pan Coating (02498146)
- Dawn Exceptional® Cream Cheese Filling Pouch Pak (01293430)
- Dawn Exceptional® White Buttercream Icing (02415851)
- Chefmaster® Gel Coloring Orange (02333871)

Prepare cake mix according to manufacturer's instructions. For every kilo of prepared batter, mix in 62 g of orange fruit bits and orange gel colour. Spray and paper 8" round cake pans and deposit 454 g batter into each. Bake at 350° F/176° C until cake springs back lightly when touched. Let cool completely. Cut each cake layer in half. You will use three half layers for each cake. For every kilo of buttercream, mix in 95 g of fruit bits and orange gel colour.

Cut cake board in half and place one cake half on top. Pipe orange icing around the edges to form a dam. Fill with cream cheese filling. Repeat for three layers and ice using orange buttercream. Decorate the top using white buttercream with a basket weave tip.

Pride Cake

- Dawn Exceptional® Baker's Request™ White Cake Mix (03013199)
- Water
- Bunge Capri Vegetable Oil (02336148)
- Chefmaster® Red Red Liqua-Gel Color (02333912)
- Chefmaster® Super Red Liqua-Gel Color (00325431)
- Chefmaster® Sunset Orange Liqua-Gel Color (02333871)
- Chefmaster® Lemon Yellow Liqua-Gel (02333946)
- Chefmaster® Leaf Green Liqua-Gel Color (02333813)
- Chefmaster® Royal Blue Liqua-Gel Color (02333821)
- Chefmaster® Violet Liqua-Gel Color (02333938)
- Bakery Essentials™ No Stick Pan Coating (02498146)
- Dawn Exceptional® White Buttercreme Icing (02415851)

Prepare cake mix according to manufacturer's instructions. Colour the layers with gel colour. Both red gel colours and a touch of orange colour are needed to achieve the desired red hue. Spray and line 8" round cake pans and deposit 226 g batter into each. Bake at 350° F/176° C until cake springs back lightly when touched. Let cool completely.

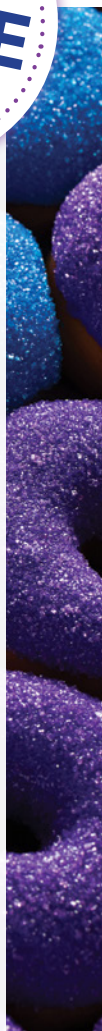
Using a #12 green scoop, fill and ice the cake with white buttercreme to crumb coat. In separate bowls, colour white icing using gel colours. Both red gel colours and a touch of orange colour are needed to achieve the desired red hue. Place icings in pastry bags fitted with open tips. On plastic wrap, pipe thick lines of icing side by side, touching each colour. Gently roll up plastic wrap to form a cylinder of rainbow icing. Cut the end and place in a piping bag fitted with a large French tip. Pipe a rope border on top of the cake.



Glitter Pride Donuts

- Dawn Exceptional® Raised Donut Mix (03009635)
- Lallemand Fresh Yeast (00323519)
- Water
- Dawn Exceptional® Dip N Set White Donut Icing (02510487)
- Chefmaster® Red Red Liqua-Gel Color (02333912)
- Chefmaster® Super Red Liqua-Gel Color (00325431)
- Chefmaster® Sunset Orange Liqua-Gel Color (02333871)
- Chefmaster® Lemon Yellow Liqua-Gel (02333946)
- Chefmaster® Leaf Green Liqua-Gel Color (02333813)
- Chefmaster® Royal Blue Liqua-Gel Color (02333821)
- Chefmaster® Violet Liqua-Gel Color (02333938)

Prepare coloured sanding sugars by mixing white crystal sugar with gel colour to required colour. Place sugar in a single layer on a lined sheet tray and let dry overnight. The next day, break up sugar and reserve, covered. Prepare the donut mix according to manufacturer's instructions and shape dough into rings. Fry and let cool completely. Place white Dip 'N Set Icing into 6 bowls, colour one red, one orange, one yellow, one green, one blue, and one purple. Both red gel colours and a touch of orange colour are needed to achieve the desired red hue. Place sanding sugar in separate bowls. Dip donuts into coloured icing, then into corresponding colour sanding sugar.



Rustic Red Velvet Cake

- Dawn Exceptional® Ultra Red Velvet Cake Mix (00015638)
- Bunge Capri Vegetable Oil (02336148)
- Water
- Bakery Essentials™ No Stick Pan Coating (02498146)
- Dawn Exceptional® Cream Cheese Buttercream Style Icing (01292276)
- Mona Lisa™ Semi-Sweet Chocolate Cereal Coated Crispearls (03033999)
- Gold Sprinkles

Mix cake according to manufacturer's instructions. Deposit 454 g of prepared batter into sprayed and papered 8-inch cake pans. Bake at 350° F/176° C until cake springs back lightly when touched. Let cool completely. Each cake will use 3 layers plus extra for decorating the top of each cake.

Fill and crumb coat with cream cheese buttercream. Using an uniced cake layer, tear it into varying sized pieces and decorate the top of the cake in a half moon decoration, sprinkle with crispearls and gold sprinkles.

Chef's Tip: To make cake shards for decorating, use your old or stale red velvet cake rounds! Older cakes tear more easily for pretty decoration on top!





Pretzels & Beer Cupcakes

- Dawn Exceptional® Baker's Request™ Devil's Food Cake Mix (03013731)
- Stout Beer
- Bunge Capri Vegetable Oil (02336148)
- Pretzels
- Van Leer® Shine Dark Chocolate EZ- Melt Wafers (02496364)
- Dawn Exceptional® White Buttercream Icing (02415851)
- Pearl Sprinkles
- White Non-Pareils

Line jumbo size cupcake pan with paper liners. Mix cake according to manufacturer's instructions subbing water for the stout beer, then use a #8 grey scoop to deposit 100 g of batter into each cavity. Bake at 350° F/176° C until cupcakes spring back lightly when touched. Let cool completely.

Melt coating chocolate. Dip pretzels halfway in prepared chocolate and place on a parchment lined sheet tray; reserve in the cooler. Place white buttercream into pastry bags fitted with different sized open tips. Pipe icing on top of cupcakes to look like bubbles and immediately top with pearls and white non-pareils. Top with chocolate dipped pretzel.

Chef's Tip: Don't have stout on hand? Any beer can be used in this recipe!

Berry Patch Donuts

- Granulated Sugar
- Bakery Magic Bakers Vanilla Colourless Extract (00841735)
- Dawn Exceptional® Raised Donut Mix (03009635)
- Lallemand Fresh Yeast (00323519)
- Water
- Dawn Exceptional® Blueberry Filling Pouch Pak (01294420)
- Dawn Strawberry Filling (01291872)
- Dawn Exceptional® Raspberry Filling Pouch Pak (01294321)

For vanilla donut sugar: Mix 2.27 kg granulated sugar with 28 g of clear vanilla. Spread an even layer onto papered sheet trays and let sit at room temperature overnight. Blend sugar in a food processor until finely ground.

Prepare the donut mix according to manufacturer's instructions and shape dough into Bismark's. Fry and let cool completely. Cover the donuts generously with vanilla sugar. Fill with desired berry fillings.

Chef's Tip: Flavouring of the sugar is optional; this fun technique can be used with other flavours as well!





Strawberry Sprinkle Cake Donut

- Pastel Confetti
- White Non-Pareils
- Pink Sanding Sugar
- Pearl Sprinkles
- Spectra Pink Sprinkles (03030875)
- Dawn Exceptional® Majestic® Pronto 89 Vanilla Cake Donut Mix (03010082)
- Dawn Exceptional® Strawberry Fruit Bits (01296210)
- Water
- Dawn Exceptional® Dip N Set White Donut Icing (02510487)

For sprinkles: Combine 454 g confetti sprinkles, 226 g white non-pareils, 340 g pink sanding sugar, 340 g of grande pearls and 226 g pink sprinkles. Reserve.

Prepare cake donut mix according to manufacturer's instructions with the addition of 5% strawberry fruit bits. Fry and let cool completely. For every kilo of white Dip 'N Set icing, mix in 63 g fruit bits. Dip donuts into strawberry icing and immediately top with prepared sprinkles.

Cherry Cheesecake Coffee Cake Muffin

- Dawn Exceptional® R&H™ Richcreme™ Vanilla Cake Base (03010051)
- Burnbrae Frozen Whole Eggs (02443472)
- Water
- Bunge Capri Vegetable Oil (02336148)
- Bakery Essentials™ No Stick Pan Coating (02498146)
- Dawn Exceptional® Cherry Filling Pouch Pak (02503276)
- Dawn Exceptional® Cream Cheese Filling Pouch Pak (01293430)
- Streusel Topping (02468644)
- Dawn Exceptional® Dip N Set White Donut Icing (02510487)

Spray a jumbo crown muffin pan and line with paper liners. Mix crème cake base according to manufacturer's instructions. Use a #12 green scoop to deposit batter into each cavity, pipe 14 g cherry filling and 14 g cream cheese filling into muffins. Top with streusel and bake at 350° F /176° C until muffins spring back lightly when touched. Let cool completely, depan, and drizzle with white icing.





Confetti Roll

- Bunge Sweet Roll In Margarine NH (01390690)
- Granulated Sugar
- Butter & Vanilla Flavour
- Dawn Exceptional® Danish Base (03013052)
- Lallemand Fresh Yeast (00323519)
- Bakery Essential Diamond Strong Bakers Flour (03018880)
- Water
- Flower Sprinkles
- Bakery Essentials™ No Stick Pan Coating (02498146)
- Dawn Thinnest Set Fast Finish Original Donut Glaze (01296129)

For birthday cake flavoured filling: cream together 1 kg margarine, 1 kg granulated sugar, 10 g salt and 16 g of butter and vanilla flavouring. Reserve.

Prepare the mix according to manufacturer's instructions, following the sweet-dough formula, adding in 0.15% butter and vanilla flavour. Once dough is developed, fold in 8% sprinkles.

Roll the dough to a 15" x 48" rectangle and spread with 680 g or six #8 grey scoops of filling and spread to the edges. Roll up dough and cut into 2" pieces. Arrange upright in 8" x 8" heavily sprayed pans. Proof for 20 minutes. Bake at 350° F/176° C until golden brown. Immediately depan, glaze, and decorate with sprinkles.

Chef's Tip: Having trouble knowing when your bread is baked? Yeasted doughs will temp at 200° C when baked through.

Peaches 'n Cream Danish

- Dawn Exceptional® Danish Base (03013052)
- Bakery Essential™ Diamond Strong Bakers Flour (03018880)
- Water
- Burnbrae Frozen Whole Eggs (02443472)
- Lallemand Fresh Yeast (00323519)
- Bunge Sweet Roll In Margarine NH (01390690)
- Dawn Exceptional® Rich Thick Bavarian Filling (01293406)
- Peach Slices IQF (02393718)
- Dawn Grand Finale Apricot Glaze (01290874)
- Dawn Exceptional® Dip N Set White Donut Icing (02510487)

Make Danish mix according to manufacturer's directions, using the Danish formula on the bag including lamination. Retard overnight.

The next day, sheet to 1/3 inch and cut into 5" x 5" squares.

Line a sheet tray with parchment and place danish on lined trays. Proof for 20 minutes. Pipe a square of Bavarian Filling on the danish dough, leaving an inch lip around the edges. Fan peaches on top and bake at 350° F/ 176° C until golden brown and brush or spray with glaze while still hot from the oven. Drizzle with white icing once cool.



Toasted Coconut Tres Leches

- Burnbrae Frozen Whole Eggs (02443472)
- Dawn Exceptional® Baker's Request™ White Cake Mix (03013199)
- Water
- Coconut Flavouring
- Bunge Capri Vegetable Oil (02336148)
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Bakers Pride Sweetened Condensed Milk (01328055)
- Evaporated Milk
- Canned Coconut Milk
- Dawn Exceptional® VelveTop™ Enhanced Stability Vanilla Whipped Icing and Filling Liquid (00492687)
- Classic Coconut Toasted Medium Coconut (00847494)

Place 16% whole eggs and 100% mix in a bowl and follow bag directions for stage one, add in 16% water for stage two, and 16% oil for stage three. Add 7% toasted coconut and coconut flavouring to taste and blend together for 1 minute. Spray and paper two 8" round cake pans and deposit 400g batter into each. Bake until golden brown and cake springs back lightly when touched. Let cool completely. Mix together equal parts by weight sweetened condensed milk, evaporated milk, and coconut milk. Weigh cake, pour the same weight prepared milk over cake and let soak in completely. Fill and ice with whipped topping. Decorate with toasted coconut.

Chef's Tip: Changing the amounts of ingredients in this recipe on this mix opens the crumb which allows for greater liquid absorption. You can use this method to utilize any of our Baker's Request™ cake mixes for tres leches!



Love this idea but aren't comfortable making tres leches? Simply follow bag directions for the coconut cake mix and omit the milks.



Apple Sugar Cookies

- Dawn Exceptional® R&H™ Richcreme™ Vanilla Cake Base (03010051)
- Unsalted Butter
- Dawn Bakery Magic Pure Vanilla Extract (00830879)
- Burnbrae Frozen Whole Eggs (02443472)
- Whole Milk
- Dawn Chocolate Piping Jelly (00686090)
- Dawn Exceptional® White Buttercream Icing (02415851)
- Chefmaster® Red Red Liqua-Gel Color (02333912)
- Chefmaster® Leaf Green Liqua-Gel Color (02333813)

In the bowl of a stand mixer fitted with the paddle attachment, mix 1.8 kg creme cake base, 454 g softened unsalted butter, 22 g vanilla extract, 51 g whole eggs, and 51 g whole milk. Mix until well combined and mixture looks like cookie dough. Pat dough into a flat circle, wrap with plastic wrap, and place in cooler until completely chilled. Roll to 6 mm thick and cut using an apple shaped cookie cutter. Bake at 350° F/176° C until completely set and just starting to colour around the edges. Let cool completely. Prepare coloured icings using white buttercream and gel colours. Using a small straight tip, pipe the chocolate jelly into a stem. Next, use a leaf tip to add in a light green leaf icing, and finally, use an open star tip in red icing to pipe in the apple.

MADE IN CANADA*

Cake inspiration **CLOSE TO H** **ME**



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