

Spring-Summer Seasonal

INSPIRATION

guide



All product numbers are subject to change. Please reach out to your Dawn Sales Representative if there are any discrepancies.

Dawn[®]

© 2023 Dawn Food Products, Inc.

Springtime & Daisy Donuts

- Dawn Exceptional® Raised A Raised Donut Mix (00025437)
- Red Star® Compressed Yeast (00917958)
- Water

Prepare donut mix according to manufacturer's instructions, cutting into Bismark's and rings. Fry and let cool completely.

Springtime Donuts

- Dawn Exceptional® Fon Dip White Flat Icing (00018952) OR Dawn Exceptional® E-Z Open™ White Flat Icing (3012130)
- Chefmaster® Sky Blue Liqua-Gel Color (02333847)
- Kerry™ Daisy Flower Decorettes (2388777)

Color white flat icing using sky blue gel coloring. Dip donuts into blue flat icing and immediately top with decorettes.

Daisy Donuts

- Dawn Exceptional® Rich Taste Lemon Filling (02405224)
- Dawn White Buttercreme Style Icing (02434356)
- Dawn Exceptional® Bright Yellow Buttercreme Style Icing (02434398)

Fill Bismarks with lemon filling. Place white buttercreme into a piping bag fitted with a large open tip and bright yellow buttercreme into a piping bag fitted with a large grass tip. Pipe 5 large white petals on top of each Bismarck and fill in the center with bright yellow buttercreme.



Strawberry Angel Food Cake Roll

- Dawn Exceptional® R&H® Angel Food Cake Mix (00598039)
- Water
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Bakery Essentials™ Glaze & Icing Powdered Sugar (02492825)
- Dawn Diced Fruit Bright Red Strawberry Filling (02410132)
- Fresh Strawberries

Prepare the angel food cake mix according to manufacturer's instructions. Line half sheet pans with parchment paper and treat lightly with pan spray. Deposit 1 lb. of batter into each pan and spread to edges. Bake at 375°F until cake springs back lightly when touched. Let cool completely. Loosen cake from sides of pan with a paring knife. Prepare a clean linen or piece of parchment with sifted powdered sugar. Unmold cake onto prepared surface, remove paper, and spread with 1 lb. strawberry filling. Roll up the cake. Dust with extra powdered sugar and garnish with fresh strawberries.

Red Velvet Brownie Tea Cakes

- Kerry™ 12/14 Pink Non-Pareils Sprinkles (01128851)
- Kerry™ Red Non-Pareils (01196642)
- Kerry™ 12/14 White Non-Pareils (01043752)
- Water
- Dawn Exceptional® R&H® Fudgey Brownie Mix (00874223)
- Dawn Exceptional® Baker's Request™ Red Velvet Cake Mix (00547862)
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn Exceptional® Cream Cheese Flat Icing (00725822)
- Chefmaster® Princess Pink Liqua-Gel Color (02457621)

For Sprinkles: Combine 100% pink, 100% red, and 100% white non-pareils. Reserve.

In the bowl of a stand mixer fitted with the paddle attachment, combine 40% water, 100% brownie mix, and 100% red velvet food cake mix. Mix for one minute on low speed. Scrape bowl. Add 48% water and 12% oil and mix on low speed for 1 minute. Scrape bowl. Mix on medium speed for 2 minutes. Spray 2.5-inch mini Bundt pans with pan spray, using a #30 black scoop deposit 1.2 oz. batter into each cavity and then bake at 350°F until cake springs back lightly when touched. Color cream cheese flat icing with princess pink gel color. Drip pink flat icing down the sides of each cake and immediately top with sprinkles.



NUTELLA® Cherry Tarts

- Pidy® 3.25" Round Sweet Fluted Tartlet (02360064)
- Nutella® Hazelnut Spread Piping Bag (02410926)
- Dawn Exceptional® Whole Fruit Cherry Filling (02407882)
- Dawn Exceptional® VelveTop™ Enhanced Stability Vanilla Whipped Icing and Filling Liquid (00492687)
- Mona Lisa® Original Dark Chocolattos (02338706)

Place tart shells on paper lined sheet trays. Pipe 0.65 oz. NUTELLA® evenly into each shell. Top with 1.5 oz. cherry filling. Prepare whipped topping according to manufacturer's instructions. Place whipped topping into a piping bag fitted with a medium sized French tip. Pipe whipped top on top of tart and garnish with a chocolate decoration.

NUTELLA® is a registered trademark of Ferrero S.p.A. All rights reserved.



Pink Lemonade Old Fashioned Donuts

- Kerry™ Pastel Sequins (02313493)
- Bakery Essentials™ Yellow Decorettes (03032152)
- Kerry™ Pink Sanding Sugar (01053157)
- Dawn Exceptional® Lemon Old Fashioned Cake Donut Mix (02484773)
- Water
- Dawn Exceptional® Fon Dip White Flat Icing (00018952) OR Dawn Exceptional® E-Z Open™ White Flat Icing (3012130)
- Bakery Essentials™ Natural & Artificial Lemon Emulsion (03037034)
- Chefmaster® Lemon Yellow Liqua-Gel Color (02333946)
- Dawn Exceptional® Light Pink Buttercreme Style Icing (02441046)
- Paper Straw
- Lemon Slice Candy

For Sprinkles: Combine 100% pastel sequins, 50% yellow decorettes, and 50% pink sanding sugar. Reserve.

Prepare lemon old fashioned donut mix according to manufacturer's instructions. Fry and let cool completely. Combine 100% white flat icing, 3% lemon emulsion, and yellow gel coloring. Dip donuts into the lemon flat icing and immediately top with prepared sprinkles. Place light pink buttercreme into a piping bag fitted with a medium sized open star tip. Pipe a small rosette on the edge of the donut and finish with a paper straw and lemon slice candy.

Strawberry Macaron Donuts

- Kerry™ 12/14 Pink Non-Pareils Sprinkles (01128851)
- Kerry™ KingsBlingz Grande Pearl Sprinkles (02388628)
- Dawn Exceptional® Majestic® Strawberry 'N Cream Cake Donut Mix (00008581)
- Water
- Dawn Exceptional® Fon Dip White Flat Icing (00018952) OR Dawn Exceptional® E-Z Open™ White Flat Icing (3012130)
- Dawn White Buttercreme Style Icing (02434356)
- Coco Bakery® Pink Strawberry French Macaron (02487735)

For Sprinkles: Combine 100% pink non-pareils and 100% grande pearls. Reserve.

Prepare strawberry cake donut mix according to manufacturer's instructions. Fry and let cool completely. Dip donuts into white flat icing and immediately top with prepared sprinkles. Place white buttercreme in a piping bag fitted with a large French tip. Pipe a rosette of icing in the center of the donut and top with a strawberry macaron.



Carrot Cake Bars

- Water
- Dawn Exceptional® Baker's Request™ Carrot Cake Mix (00559924)
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn Exceptional® Cream Cheese Buttercreme Style Icing (02437863)
- Mona Lisa® Natural Color Large Carrot White Chocolate Decoration (02502484)

In the bowl of a stand mixer fitted with the paddle attachment, combine 23.75% water and 100% carrot cake mix. Mix on low speed for one minute. Mix on medium speed for two minutes. Scrape bowl. Add 40% oil and mix on low for 1 minute. Scrape bowl. Mix on low speed for 2 minutes. Line half sheet pans with parchment paper and treat with pan spray. Deposit 3 lb. batter, spreading evenly. Bake at 350°F until baked all the way through. Let cool completely. Unmold and smooth ice with 2 lb. 8 oz. cream cheese buttercreme. Cut while frozen (this step is optional, but the bars will both unmold and slice much easier from frozen). Place a chocolate carrot on each to finish.



Rainbow Pride Donuts

- Dawn Exceptional® Raised A Raised Donut Mix (00025437)
- Red Star® Compressed Yeast (00917958)
- Water
- Dawn Exceptional® Fon Dip White Flat Icing (00018952) OR Dawn Exceptional® E-Z Open™ White Flat Icing (03012130)
- Chefmaster® Neon Blue Liqua-Gel Color (02333954)
- Dawn Exceptional® Red Buttercreme Style Icing (02439984)
- Dawn Exceptional® Orange Buttercreme Style Icing (02441004)
- Dawn Exceptional® Bright Yellow Buttercreme Style Icing (02434398)
- Dawn Exceptional® Emerald Green Buttercreme Style Icing (02441054)
- Dawn Exceptional® Royal Blue Buttercreme Style Icing (02439934)
- Dawn Exceptional® Purple Buttercreme Style (02441070)
- Kraft™ Marshmallow Mini Jet Puffed (00751893)

Prepare donut mix according to manufacturer's instructions, shaping into rings. Fry and let cool completely. Color white flat icing with neon blue gel coloring. Dip donuts into blue flat icing. Place each colored buttercreme into piping bags. On plastic wrap, pipe thick lines of icing side by side roughly 6-inches in length, touching each color. Gently roll up plastic wrap to form a cylinder of rainbow icing. Cut the end, being sure you cut the bottom that places red on the left and yellow on the right. Place in a piping bag fitted with a medium star tip. Pipe two lines of rainbow buttercreme on the top of the donut and immediately place marshmallows at the base to form clouds.

Wedding Cake Cupcakes

- Dawn Exceptional® Baker's Request™ White Cake Mix (00499865)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Bakery Essentials™ Almond Emulsion*
- Bakery Essential's™ Clear Vanilla 1X Flavor (03037980)
- Dawn White Buttercreme Base (02437780)
- Stratas Foods Interesterified Sweetex® Emulsifier Icing Shortening (02396316)
- Unsalted Butter*
- Kosher Salt*
- Bakery Essentials™ Glaze & Icing Powdered Sugar (02492825)
- Dawn Exceptional® VelveTop™ Enhanced Stability Vanilla Whipped Icing and Filling Liquid (00492687)

Line jumbo size cupcake pans with paper liners. Mix white cake mix according to manufacturer's instructions, adding in 0.625% clear vanilla and 1.25% almond emulsion. Use a #8 grey scoop to deposit 3 oz. of batter into each cavity. Bake at 350°F until cupcakes spring back lightly when touched. Let cool completely.

For Buttercreme: Prepare whipped topping according to manufacturer's instructions. Reserve. In the bowl of a stand mixer fitted with the paddle attachment, place 100% white buttercreme base, 40% shortening, and 40% unsalted butter. Mix on low speed for 2 minutes. Scrape bowl. Add 2% fine salt, 4% clear vanilla, 2% almond emulsion, and 128% sifted powdered sugar. Mix on low speed for 1 minute. Scrape bowl. Add 40% whipped topping. Mix on low speed for 1 minute. Scrape bowl. Add 32% water. Mix on low speed for 1 minute. Mix on medium speed for 10 minutes. Scrape bowl. Mix on low speed for 7 minutes. Place prepared buttercreme into piping bags fitted with an array of large piping tips and pipe desired designs on cupcakes.

* Please reach out to a Dawn Sales Representative for item number.





Confetti Cake Batter Fudge

- Bakery Essentials™ Whole Sweetened Condensed Milk (02494003)
- Dawn Exceptional™ Premium Vanilla Creme Cake Base (00356691)
- Unsalted Butter*
- Bakery Essentials™ White Chocolate 1M Drop (02504951)
- Kosher Salt*
- Bakery Essentials™ Pure Vanilla Extract (03038215)
- Kerry™ Spring Mix Decorettes (02384478)
- Gertrude Hawk™ Magical Pink & Yellow Marshmallow Flavored Morsels (03045398)
- Gertrude Hawk™ Monster Blue & Green Marshmallow Flavored Morsels (03045381)
- Bakery Essentials™ No Stick Pan Coating (02498154)

Spread vanilla creme cake base evenly onto a parchment covered sheet pan and bake at 350°F for 10 minutes. Let cool completely.

Line one half sheet pan with parchment paper and treat with pan spray. In a large saucepan over low heat, warm 100% sweetened condensed milk to roughly 100°F, turn off heat. Add 7% unsalted butter, 0.25% salt, and 86% white chocolate chips. Mix to combine and melt chocolate. Note: You may need to add more heat to completely melt the chocolate. Be careful not to scorch the mixture. The finished mixture will be thick. Once melted, add 2% vanilla extract and 10% creme cake base, mix to combine. Add 3% sprinkles and 2% of each marshmallow morsel and quickly knead together with your hands. Press evenly into the prepared half sheet tray and immediately top with 6% sprinkles and 4% of each morsel. Press lightly into the top of the fudge. Refrigerate until set. Depan, and slice into squares.

* Please reach out to a Dawn Sales Representative for item number.

Key Lime Pound Cake

- Water
- Dawn Pound Cake Mix (00005967)
- Key West Lime Juice Factory Key Lime Juice 1GA (00498990)
- Bakery Essentials™ No Stick Pan Coating (02498154)

In the bowl of a stand mixer fitted with the paddle attachment, combine 20% water and 100% pound cake mix. Mix on low speed for 1 minute. Scrape bowl. Mix on medium speed for 3 minutes. Add 20% water, 7% lime juice, and 0.09% neon green gel color. Mix on low speed for 1 minute. Scrape bowl. Mix on low speed for 2 minutes. Generously prepare 9-inch tube pans with pan spray and deposit 3 lb. of batter into each. Bake at 375°F until the center of the ring is firm. The internal temperature should be at least 200°F.





Cookies & Cream Mochi Donuts

- Mochi Foods™ Mochi Donut Mix (03058381)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Bakery Essentials™ Whole Eggs*
- Bakery Essentials™ EIE Soy All Purpose Shortening (02505496 or 02505280)
- Dawn Exceptional® Fon Dip White Flat Icing (00018952) OR Dawn Exceptional® E-Z Open™ White Flat Icing (03012130)
- Mondelēz International® Medium Oreo Cookie Pieces (02460319)
- Dawn Exceptional® Classic Chocolate Fudge Icing (00878902)

Prepare Mochi Donut Mix according to manufacturer's instructions. Let cool completely. Dip donuts into white flat icing and immediately top with cookie pieces. Drizzle with chocolate fudge icing.

*Please reach out to Dawn Sales Representative for item number.

Mocha Stout Brownies

- Dawn Exceptional® R&H® Fudgey Brownie Mix (00874223)
- Dark Stout
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn Chocolate Buttercreme Style Icing (02440981)
- Bakery Essentials™ Natural Coffee Flavor with Other Natural Flavors (03036969)
- Dawn Exceptional® Classic Chocolate Fudge Icing (00878902)
- Mona Lisa® Pearl Metallic White Chocolate Granellas (03054390)

Prepare brownie mix according to manufacturer's instructions but replace the water with dark stout. Line half sheet pans with parchment paper and treat with pan spray. Deposit 4 lb. batter, spread to edges, and bake at 350°F until set. Let cool completely. Freeze, then unmold brownies. Combine 100% chocolate buttercreme and 3.125% coffee flavoring. Smooth ice each brownie with 1 lb. 8 oz. prepared buttercreme. Drizzle with chocolate fudge icing then immediately top with white chocolate decorations. Cut while frozen (this step is optional, but the brownies will both unmold and slice much easier from frozen).



Campfire S'mores Cake

- Dawn Exceptional® Baker's Request™ Devil's Food Cake Mix (00495128)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn Chocolate Buttercreme Style Icing (02440981)
- Nabisco® Honey Maid Graham Cracker Crumb (02327824)
- Dawn Exceptional® Classic Chocolate Fudge Icing (00878902)
- Dawn Exceptional® Single Stage Meringue Filling Mix (00020974)

Prepare devil's food cake mix according to manufacturer's instructions. Deposit 1 lb. of prepared batter into sprayed and papered 8-inch cake pans. Bake at 350°F until cake springs back lightly when touched. Let cool completely. Fill, crumb coat, and ice with chocolate buttercreme. Immediately place graham cracker crumbs along base of the cake. Heat fudge icing and pipe it around the edges of the cake to make drips down the sides of the cake. Prepare meringue filling according to manufacturer's instructions. Immediately carefully spread on the top of the cake, swirling to finish. Then, use a torch to brown the meringue.



Red, White, and Blue Drip Cake

- Kerry™ All American Decorettes (02313386)
- Kerry™ Red, White and Blue Star Sprinkles (02311728)
- Dawn Exceptional™ Baker's Request™ White Cake Mix (00499865)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn Exceptional™ Pureed Fruit with Seeds Raspberry Filling (02405232)
- Dawn White Buttercreme Style Icing (02434356)
- Satin Ice Red Glitter Glaze (3055823)
- Dawn Exceptional™ Red Buttercreme Style Icing (02439984)
- Dawn Exceptional™ Royal Blue Buttercreme Style Icing (02439934)

For Sprinkles: Combine 100% decorettes and 100% sprinkles. Reserve.

Prepare white cake mix according to manufacturer's instructions. Deposit 1 lb. of prepared batter into sprayed and papered 8-inch cake pans. Bake at 350°F until cake springs back lightly when touched. Let cool completely.

Fill with raspberry filling. Crumb coat and smooth ice with white buttercreme. Immediately place sprinkle blend around the base of the cake. Use the glitter glaze to make drips down the side of the cake. Place red, white, and blue buttercremes into piping bags fitted with medium sized open star tips. Pipe a flag design on top of the cake.

Chef Tips: Tall, trendy cakes can be hard to box. To help, we recommend using Enjoy White Auto Window Flex Box, 12"x12"x12" (03027820). This box has customizable height for your tall creations and is made of corrugated cardboard, so your cake is protected.



Tropical Fruit Muffins

- Dawn Exceptional® Premium Vanilla Creme Cake Base (00356691)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Bakery Essentials™ Whole Eggs*
- Del Monte® Crushed Course Pineapple (00130807)
- Dawn Pureed Fruit Mango Filling (02405456)
- Bakery Essentials™ Sweetened Coconut Flake (02493716)

Prepare vanilla creme cake base according to manufacturer's instructions adding in 30% drained crushed pineapple the last minute of mixing. Use a #8 grey scoop to deposit 4.5 oz. batter into each cavity. Pipe 0.5 oz. mango filling into the top of the batter and sprinkle heavily with coconut. Bake at 350°F until the center springs back lightly when touched. Let cool completely.

*Please reach out to Dawn Sales Representative for item number.



Piña Colada Donuts

- Dawn Exceptional® Raised A Raised Donut Mix (00025437)
- Red Star® Compressed Yeast (00917958)
- Water
- Dawn Exceptional® Crushed Fruit Pineapple Filling (02407254)
- Dawn Exceptional® Fon Dip White Flat Icing (00018952) OR Dawn Exceptional® E-Z Open™ White Flat Icing (03012130)
- Bakery Essentials™ Artificial Rum Emulsion (03037195)
- Chefmaster® Lemon Yellow Liqua-Gel Color (02333946)
- Dawn Exceptional® VelveTop™ Enhanced Stability Vanilla Whipped Icing and Filling Liquid (00492687)
- Bakery Essentials™ Natural & Artificial Coconut Emulsion (03036945)
- Bakery Essentials™ Sweetened Toasted Coconut Flake (02493724)
- Bakery Essentials™ Whole Maraschino Cherries with Stems (03036051)

Prepare donut mix according to manufacturer's instructions, shaping dough into Bismark's. Fry and let cool completely. Fill donuts with pineapple filling. Combine 100% white flat icing, 4% rum emulsion, and yellow gel coloring. Dip donuts in rum flavored flat icing. Prepare whipped topping according to manufacturer's instructions. Flavor 100% whipped topping with 3.125% coconut emulsion. Place whipped topping into a piping bag fitted with a large rose tip. Pipe a zigzag pattern across one side of the donut. Top with toasted coconut and a maraschino cherry.

Chef Note: To make pretty cherries that won't stain your decorations, drain maraschino cherries before using. Add the desired amount into a strainer. Place a glazing rack on a sheet pan and spread cherries over. Let sit until just dry.

Blueberry Coffeecake Donuts

- Dawn Exceptional® Streusel (00027078)
- Bakery Essentials™ Cinnamon*
- Dawn Exceptional® Majestic® Blueberry Flavored Cake Donut Mix (00006874)
- Water
- Dawn Thinnest Set Fast Finish Original Donut Glaze (00139519)
- Kerry™ Blueberry Krunch Gumbits (03033739)
- Dawn Exceptional® Fon Dip White Flat Icing (00018952) OR Dawn Exceptional® E-Z Open™ White Flat Icing (03012130)

For cinnamon streusel: Combine 100% streusel and 3.125% ground cinnamon. Spread evenly onto a parchment covered sheet pan and bake at 350°F for 10 minutes. Let cool completely.

Prepare blueberry cake donut mix according to manufacturer's instructions. Fry and let cool completely. Dip donuts in glaze and immediately top with cinnamon streusel and blueberry krunch. Drizzle with white flat icing.

* Please reach out to Dawn Sales Representative for item number.



Mixed Berry Sweet Rolls

- Dawn Exceptional® Danish Mix (00491069)
- Red Star® Compressed Yeast (00917958)
- Water
- Dawn Exceptional® Mixed Berry Filling (02504331)
- Wyman Grade A Wild Blueberries (00077727)
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn Exceptional® Fon Dip White Flat Icing (00018952) OR Dawn Exceptional® E-Z Open™ White Flat Icing (03012130)

Prepare Danish mix according to manufacturer's instructions, following the sweet-dough formula. Cut dough into 6 lb. duffs. Roll the dough to a 20-inch x 26-inch rectangle and spread with 1 lb. 8 oz. of mixed berry filling and spread to the edges, leaving a 1.5-inch lip along the long side. Sprinkle 1 lb. 8 oz. frozen blueberries evenly over the filling. Roll up dough and cut into 5 oz. pieces. Arrange 6 rolls upright in sprayed 11.5-inch x 7.5-inch rectangular baking pans. Proof for 20 minutes. Bake at 350°F until golden brown. Let cool completely. Drizzle with white flat icing.



Dawn Foods helps customers grow their business by providing industry-leading products, innovation, profitable solutions, and expertise you can depend on. From corner bakeries and leading manufacturers to foodservice operators and in-store bakeries, Dawn is your partner for bakery success.

1.800.292.1362 • DawnFoods.com

© 2022 Dawn Food Products, Inc.

Dawn[®]
Your Partner for
bakery success