



2021 Fall & Holiday Seasonal Inspiration Catalog

All Things Apple



Apple Cranberry Pie

- Saigon Ground Cinnamon (00359281)
- Spectra Crystal Sugar White (02370518)
- Apple Valley 8" Unsweetened Pie Shell (02447599)
- Apple Valley 8" Unsweetened Pie Top (02447573)
- Dawn Exceptional® Sliced Fruit Spy Apple Filling (00822082)
- Cranberries Whole IQF (00812182)
- Burnbrae™ Frozen Whole Egg (02443472)

Mix 250g sanding sugar and 10g cinnamon together and reserve. Remove pie lid from freezer and let come to room temperature. Mix together 600g apple filling and 80g cranberries. Fill shell with prepared filling. Slice pie lid into 0.5 inch strips, and into 1.5 inch strips and place in lattice pattern on top of prepared shell. Trim edges, egg wash, and sprinkle liberally with reserved cinnamon & sugar mixture. Bake at 350° F/180° C until dough strips are golden brown.

Chef's Tip: To make egg wash, use a ratio of 2:1 whole eggs: water. For example, for every pound of eggs used, add 8oz water. Mix together and add a pinch of salt if desired.



Caramel Apple Muffins

- Coco Bakery® Streusel/Strussel Topping (02468644)
- Grain Millers Rolled Oat Flakes Regular (01087289)
- Saigon Ground Cinnamon (00359281)
- Bakery Essentials™ All Purpose Flour (03018412)
- Dawn Frozen Apples Sliced (00816936)
- Dawn Exceptional® R&H® Richcreme Vanilla Cake Base (03010051)
- Bunge Capri® Vegetable Oil (02336148)
- Burnbrae™ Frozen Whole Egg Case (02443472)
- Bakery Essentials™ Non-Stick Pan Coating (02498146)
- Dawn Exceptional® Caramel Flavoured Fudge Icing (01292317)

Mix together 2270g streusel, 935g oats, and 28g cinnamon. Reserve. Spray a jumbo crown muffin pan and line with paper liners. Mix creme cake according to manufacturer's instructions, stirring in 20% chopped IQF apples at the end. Use a #12 green scoop to deposit 100g batter into each cavity, top with 14g prepared streusel mixture. Bake at 350° F/ 180° C until muffins spring back lightly when touched. Let cool completely, depan, and drizzle with fudge icing.

Cranberry Orange Fritter

- Dawn Exceptional® Raised Donut Mix (03009635)
- Instaferm® Red Yeast (01075185)
- Water
- Orange Juice
- Cranberries Dried Sweetened Case (01365627)
- Dawn Exceptional® Fruit Bits Orange (01296187)
- Dawn Thinnest Set Fast Finish Original Donut Glaze (01296129)

The day before prep begins, cover 284g dried cranberries with orange juice and reserve in cooler. The next day, drain cranberries and reserve for use in recipe. This step is optional but will make plump and delicious cranberries!

Prepare yeast raised donuts according to manufacturer's instructions. Scale out 2270g dough and place on a floured bench. Top with 284g prepared cranberries and 227g orange fruit bits. Using a bench knife, begin to chop up the mixture, folding to mix, until the dough pieces are approximately 4cm. Shape dough into a log, using more dusting flour as needed and slice 85g portions, placing dough directly on frying screen. Proof and fry according to manufacturer's directions on the bag and glaze while still warm.



Chef's Tip: Fritters are best made with donut dough re-rolls. Use your first roll for rings, your second roll for Bismarks, and your third roll for fritters. Once dough has been rolled, knead together, let bench (covered) for 20 minutes, then proceed with shaping as desired.

Use a high protein or bread flour for dusting the bench regardless of product. High protein flours are less likely to have lumps and will provide more even coverage on the bench. This even coverage and high protein content will have less absorption by the dough, making it less likely to alter the recipe.

Halloween Drip Cake



Halloween Drip Cake

- Dawn Exceptional® Ultra Chocolate Cake Mix (00015630)
- Bunge Capri® Vegetable Oil (02336148)
- Water
- Bakery Essentials™ Non-Stick Pan Coating (02498146)
- Dawn Exceptional® White Buttercream Style Icing (02415851)
- Chefmaster® Liqua-Gel Red Red Color (02333912)
- Chefmaster® Navy Blue Liqua-Gel Color (02471788)
- Halloween Themed Sprinkles
- Chefmaster® Black Liqua-Gel Color (02333839)
- Chefmaster® Leaf Green Liqua-Gel Color (02333813)
- Dawn White Dip N Set Icing (01292309)
- Chefmaster® Neon Green Liqua-Gel Color (02333962)

Prepare coloured icings as desired using gel colours and white buttercream style icing. To achieve purple icing, mix two parts blue and one part red.

Mix cake according to manufacturer's instructions. Measure 1363g batter, deposit 454g into a sprayed and papered 8-inch cake pan. Repeat two times to make 3 cakes total. Bake at 350° F /180° C, until cake springs back lightly when touched. Let cool completely.

Fill and ice cake with purple buttercream. Place Halloween sprinkles around the bottom of the cake. Using a large leaf tip, stripe piping bag with purple, black, and green buttercreams and reserve. Warm up flat icing and mix with neon green food colouring to desired hue. Pipe flat icing around edges of cake to make a drip design, then fill in on top. Let flat icing set up completely. Using reserved piping bag with leaf tip, pipe border on top of cake.

Sugar Skull Cupcakes

- Dawn Decorice Ready to Use Rolled Fondant (01311688)
- Dawn Exceptional® Ultra Chocolate Cake Mix (00015630)
- Bunge Capri® Vegetable Oil (02336148)
- Bakery Essentials™ Non-Stick Pan Coating (02498146)
- Dawn Exceptional® White Buttercream Style Icing (02415851)
- Chefmaster® Sunset Orange Liqua-Gel Color (02333871)
- Chefmaster® Liqua-Gel Red Red (02333912)
- Chefmaster® Navy Blue Liqua-Gel Color (02471788)
- Chefmaster® Neon Purple Liqua-Gel Color (00442567)
- Chefmaster® Black Liqua-Gel Color (02333839)
- Chefmaster® Golden Yellow Liqua-Gel Color (02334415)
- Chefmaster® Princess Pink Liqua-Gel Color (02457621)
- Chefmaster® Leaf Green Liqua-Gel Color (02333813)
- Chefmaster® Neon Blue Liquid Gel Color (02333954)

Roll fondant to 5mm thick. Using a 2.5-to-3-inch round cutter, punch circles in fondant and place on a very flat sheet tray that has been lined with parchment. Leave out overnight to dry.

Line conventional size cupcake pan with brown paper liners. Mix cake according to manufacturer's instructions then use a #16 blue scoop to deposit 43g batter into each cavity. Bake at 350° F / 180°C until cupcakes spring back lightly when touched. Let cool completely.

Prepare various coloured buttercream icings using gel colours and white buttercream style icing.

Make two piping bags out of each buttercream colour. Fit one with a very large straight tip, and another with a very small straight tip. Using the small tips, pipe sugar skull designs on each of the dried fondant discs. Using the large tip, pipe a dollop of buttercream on each cupcake, top with prepared fondant disc.



Halloween Sugar Cookies

- Dawn Exceptional® R&H® RichCreme® Vanilla Cake Base (03010051)
- Unsalted Butter
- Bakery Magic Pure Vanilla Extract (00830879)
- Burnbrae™ Frozen Whole Egg (02443472)
- Whole Milk
- Dawn Exceptional® White Buttercreme Style Icing (02415851)
- Chefmaster® Princess Pink Liqua-Gel Color (02457621)
- Chefmaster® Black Liqua-Gel Color (02333839)
- Chefmaster® Sunset Orange Liqua-Gel Color (02333871)
- Halloween Themed Sprinkles
- Mona Lisa™ Semi-Sweet Chocolate Cereal Coated Crispearls (03029039)

Prepare coloured icings as desired using white buttercreme style icing and gel colours. Reserve.

In the bowl of a stand mixer fitted with the paddle attachment, mix together 1820g Dawn creme cake mix, 454g softened unsalted butter, 14g vanilla extract, 42g whole eggs, and 42g whole milk. Mix until well combined and mixture looks like cookie dough. Pat into a flat circle, wrap with plastic wrap, and place in cooler until completely chilled.

Roll to ¼ inch thick and punch into circles. Bake at 350° F/ 180° C until completely set and just starting to colour around the edges. Let cool completely. Ice cookies with prepared buttercreme colours and decorate with Halloween sprinkles.



Snickerdoodle Bundt Cake

- Saigon Ground Cinnamon (00359281)
- Redpath Granulated Extra Fine White Sugar (02313691)
- Dawn Exceptional® R&H® RichCreme Vanilla Cake Base (03010051)
- Bunge Capri Vegetable Oil (02336148)
- Burnbrae™ Frozen Whole Egg (02443472)
- Water
- Bakery Essentials™ Non-Stick Pan Coating (02498146)
- Unsalted Butter

Mix 340g granulated sugar and 14g cinnamon together and reserve. Mix cake batter according to manufacturer's instructions. Remove ¼ of the batter from the bowl. For every pound of batter, mix in 14g cinnamon. Treat an 8-inch bundt pan with pan spray. Layer in 340g vanilla cake batter, smoothing it into a layer, gently pipe 85g cinnamon batter followed by 170g vanilla, then 85g of cinnamon, and finally 170g vanilla. Bake at 350° F/180° C until golden brown and cake springs back lightly when touched. Let cool 5 minutes and then invert. Brush liberally with melted butter and sprinkle heavily with prepared cinnamon and sugar.



Snow Scape Donuts

- Dawn Exceptional® Raised Donut Mix (03009635)
- Water
- Instaferm® Red Yeast (01075185)
- Dawn White Dip N Set Icing (01292309)

For all donuts, start by preparing the donut mix according to manufacturer's instructions. Fry and let cool completely. Then refer to the following ingredient list for specific decorating combinations.

*To create red and blue, mix one of the food colourings with Dawn White Dip N Set Icing.

Ice Blue with Snowflake Sprinkles

- Chefmaster® Blue Sky Liqua-Gel Color (02333847)
- Snowflake Sprinkles

Ice Blue with Candy Cane Sprinkles

- Chefmaster® Blue Sky Liqua-Gel Color (02333847)
- Holiday themed sprinkles

Ice Blue with Buttercream Poinsettia

- Chefmaster® Blue Sky Liqua-Gel Color (02333847)
- Dawn Exceptional White Buttercream Style Icing (02415851))
- Chefmaster® Liqua-Gel Red Red (02333912)

Dip donuts in blue Dip N Set icing; let set up completely. Prepare red buttercream and place into a leaf tip; place white buttercream into a grass tip. Pipe poinsettias onto parchment squares, let chill in cooler, and then place on top of donut.

Ice Blue with Ice Blue Stripe

- Chefmaster® Blue Sky Liqua-Gel Color (02333847)

Ice Blue with Red Stripe

- Chefmaster® Blue Sky Liqua-Gel Color (02333847)
- Chefmaster® Red Red Liqua-Gel Color (02333912)

Ice Blue with Red Non-Pareils

- Chefmaster® Blue Sky Liqua-Gel Color (02333847)
- Red Non-Pareils

Red with Red Stripe

- Chefmaster® Red Red Liqua-Gel Color (02333912)

Red with Ice Blue & Red Stripe

- Chefmaster® Blue Sky Liqua-Gel Color (02333847)
- Chefmaster® Red Red Liqua-Gel Color (02333912)

Red with Ice Blue Stripe

- Chefmaster® Blue Sky Liqua-Gel Color (02333847)
- Chefmaster® Red Red Liqua-Gel Color (02333912)

Red with Crystal Sugar

- Chefmaster® Red Red Liqua-Gel Color (02333912)
- Crystal White Sugar (02370518)

Red with Pearl Sprinkles

- Chefmaster® Red Red Liqua-Gel Color (02333912)
- White Pearl Sprinkles

Red with Red Sprinkles

- Chefmaster® Red Red Liqua-Gel Color (02333912)
- Spectra Red Sprinkles (03030790)

Melting Snow People Cookies

- Dawn Exceptional® R&H® RichCreme® Vanilla Cake Base (03010051)
- Unsalted Butter
- Dawn Bakery Magic Pure Vanilla Extract (00830879)
- Burnbrae™ Frozen Whole Egg (02443472)
- Whole Milk
- Dawn White Dip N Set Icing (01292309)
- Marshmallows
- Dawn Exceptional® White Buttercreme Style Icing (02415851)
- Chefmaster® Liqua-Gel Red Red (02333912)
- Chefmaster® Navy Blue Liqua-Gel Color (02471788)
- Chefmaster® Leaf Green Liqua-Gel Color (02333813)
- Chefmaster® Black Liqua-Gel Color (02333839)

Prepare coloured icings as desired using White Buttercreme Style Icing and Gel colours. Reserve.

In the bowl of a stand mixer fitted with the paddle attachment, mix together 1820g Creme Cake Mix, 454g softened unsalted butter, 14g vanilla extract, 680g whole eggs, and 42g whole milk. Mix until well combined and mixture looks like cookie dough. Pat into a flat circle, wrap with plastic wrap, and place in cooler until completely chilled.

Roll to ¼ inch thick and punch into circles. Bake at 350° F/180° C until completely set and just starting to colour around the edges. Let cool completely. Warm up flat icing and pipe into cookies in a puddle design. Place a marshmallow on one side before icing has set, then let set completely. Using a very small straight tip, pipe an orange carrot nose in the center of each marshmallow. Place green, blue, and red buttercremes in piping bags fitted with basket-weave tips. Using one colour at a time, pipe a scarf around the marshmallow. Place black buttercreme in a piping bag fitted with a very small straight tip and pipe on the rest of the snow people details.



Frozen Hot Chocolate Pie

Chocolate Crust:

- Ground Oreo Cookie Crumbs
- Unsalted Butter
- Bakery Essentials™ No Stick Pan Coating (02498146)

Place 1588g cookie crumbs into a bowl, pour in 58g melted butter, stir well to combine. Treat a 9-inch springform pan with pan spray. Deposit 454g prepared crumbs into pan. Press up the sides and across the bottom. Bake at 350° F/180° C for 10 minutes, then let cool completely. Reserve.

Hot Chocolate Filling:

- Dawn Exceptional® Classic Chocolate Fudge Icing (01292325)
- Dawn Exceptional® VelveTop™ Enhanced Stability Vanilla Whipped Icing and Filling Liquid (00492687)

Using a stand mixer fitted with the whip attachment, whip up 2275g vanilla whipped topping. Warm up 1365g fudge icing and pour into whipped topping, whip at low speed until combined, scrape the bowl, and whip again until just combined. Reserve.

Meringue Topping:

- Dawn Essentials Complete Meringue Powder (00833021)
- Redpath Granulated Fine White Sugar (00846404)
- Water

Prepare meringue according to manufacturer's directions. Reserve.

To build the pie:

Warm up 156g fudge icing and pour into reserved springform pan with baked crust. Spread around the bottom, place in cooler for 15 minutes to set up. Remove from cooler and place 795g prepared hot chocolate filling into pan, spreading evenly. Place 454g prepared meringue into pan and swirl the top. Toast with a torch and place into freezer overnight. The next day, unmold from springform pan and place on cake board. Return to freezer, pie is served frozen.





Peppermint Fudge Brownies

- Peppermint Flavour
- Dawn Spred & Fill White Icing (01300912)
- Mini Candy Canes
- Dawn Exceptional® R&H® Fudgey Brownie Mix (03016206)
- Water
- Bakery Essentials™ Non-Stick Pan Coating (02498146)
- Dawn Exceptional® Classic Chocolate Fudge Icing (01292325)

Mix together 20g peppermint flavouring and 5, 460g Spred N Fill, reserve. Grind up candy canes, reserve. Mix brownie mix according to manufacturer directions. Line a half sheet tray with parchment paper and treat with pan spray. Deposit 1 135g batter, spread to edges, and bake at 350° F/ 180° C until set. Let brownies cool completely then freeze. Unmold while frozen (this step is optional, but the brownies will both unmold and slice much easier from frozen) and top with 680g prepared peppermint creme. Melt fudge icing and pour a thin layer on top, sprinkle with ground candy canes before icing sets. Slice into 2x3 inch rectangles. Drizzle with warmed fudge icing and top with a mini candy cane.

Raspberry White Chocolate Tartlets

- Heavy Whipping Cream
- Callebaut Ultimate White Chocolate Chips 1M (00257055)
- Apple Valley 4" Tart Shell Sweet (02447606)
- Dawn Exceptional™ Raspberry Filling with seeds Pouchpak (01294321)

Bake tart shells according to manufacturer's instructions. Using a non-reactive pan, bring 680g heavy cream to a boil. Pour over 1363g of white chocolate, cover with plastic wrap, and let set for 2 minutes. Whisk to combine. This step can be done in advance; ganache can be stored in the cooler and melted in microwave when needed. Place tart shells on a flat sheet tray lined with parchment, pipe warm prepared white chocolate ganache into shells. Pipe little dollops of raspberry filling on top, swirl with a toothpick and place in cooler to set up.



Sufganiyot (Hanukkah Donuts)

- Dawn Exceptional® Raised Donut Mix (03009635)
- Water
- Instaferm® Red Yeast (01075185)
- Dawn Exceptional® Diced Fruit Strawberry Filling (01294454)
- Dawn No Melt Donut Sugar (00013299)

Prepare yeast raised donuts according to manufacturer's instructions. Proof and fry according to manufacturer's directions on the bag and let cool completely. Fill with strawberry jam from the top of the donut and sprinkle with donut sugar.



Red Velvet Crinkle Cookies

- Dawn Exceptional® Ultra Red Velvet Cake Mix (00015638)
- Unsalted Butter
- Water
- Redpath Granulated Fine White Sugar (00846404)
- Redpath Icing Sugar (00814849)
- Dawn Exceptional® Rich Taste Cream Cheese Filling Pouch Pak (01293430)

In a stand mixer fitted with the paddle attachment, add 2270g cake mix, 454g softened butter and 340g water while mixing for 1 minute on low speed. Scrape bowl and mix 30 seconds on low speed. Using a #30 black scoop, scoop 42g cookies. Roll cookies first in granulated sugar, then in powdered sugar and place onto lined sheet trays. Bake at 350° F/ 180° C until cookies have cracked and risen in the middle. Let cool completely and depan. Turn half of the cookies over and pipe cream cheese filling on them. Top with the other half of the cookies.



Yule Log

- Dawn Exceptional® Ultra Chocolate Cake Mix (00015630)
- Bunge Capri Vegetable Oil (02336148)
- Water
- Bakery Essentials™ Non-Stick Pan Coating (02498146)
- Dawn Spred & Fill White Icing (01300912)
- Dawn Exceptional® Classic Chocolate Fudge Icing (01292325)
- Dawn Universal Donut Sugar Bag (00013297)

Prepare cake mix according to manufacturer's directions. Line a half sheet tray with parchment paper, treat with pan spray, deposit 454g of prepared cake batter, and spread evenly to edges. Bake at 350° F, 180° C until cake springs back lightly when touched. While cake is still warm, invert it onto parchment paper that has been sprinkled with granulated sugar (this will prevent the cake from sticking to the paper). While cake is still warm, place 3, #8 gray scoops of Spred & Fill White Icing on cake, carefully spread to edges, and roll cake up. Place cake in cooler and let set up completely. Ice cake with fudge icing, using a fork for texture. Use slices of additional cakes for "branches". Dust with donut sugar and place meringue mushrooms around cake (if using, this step is optional).

For Modern Meringue Mushrooms

- Dawn Essentials Complete Meringue Powder (00833021)
- Redpath Granulated Fine White Sugar (00846404)
- Callebaut Dutch Royal Cocoa Powder 22/24% (00461377)

Start making this decoration at the end of prep when the oven has been running all day and no one else needs to use it!

Prepare meringue following manufacturer's directions. Place meringue in a piping bag fitted with a large straight tip and reserve. Line a very flat sheet tray with a non-stick baking mat. Sift liberally with cocoa powder. Pipe approximately 4cm mounds on top of cocoa powder at least 3 inches apart. Very liberally sift cocoa powder over the top, making sure meringue is completely covered. Using a cup measure with a flat bottom, dip the cup measure first in cocoa powder, then use it to flatten each meringue, dipping in cocoa powder in between. The discs should be ½ to ¼ inch thick.

Place prepared meringue discs into an oven that has run all day and is turned off. Leave them overnight. The next morning remove from oven before turning it on for the day! Then gently unmold and store in an air proof container with parchment in between layers.



Cinnamon Roll Loaf

- Dawn Exceptional™ Danish Base (03013052)
- Water
- Instaferm Red Yeast (01075185)
- Dawn Cinnamon Smear Mixture (00858392)
- Bakery Essentials™ Non-Stick Pan Coating (02498146)
- Dawn Thinnest Set Fast Finish Original Donut Glaze (01296129)

Prepare the mix according to manufacturer's instructions, following the sweet-dough formula. Divide dough into 2270g duffs. For each duff, roll dough to 15 inches wide and 48 inches long. Using a #8 gray scoop, place 6 scoops cinnamon smear on dough and spread to the edges. Roll up dough and cut into 3-inch-thick rounds. Treat 3x9 loaf pans with pan spray. Place 680g dough in each pan, placing rolls upright into pans.

Retard overnight. Bring to room temperature, then proof for an hour or until dough has doubled. Bake at 350° F/180° C until golden brown and baked through (any question, use a thermometer - the internal temperature needs to be at least 200° F, 90° C). Let cool for 10 minutes and then depan and glaze.



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