

# 2022 Fall & Holiday Seasonal Inspiration Catalog

# Autumn Pumpkin Donuts

- Dawn Exceptional® Majestic® Pumpkin Cake Donut Mix (00008201)

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

**For orange icing:** Make orange cream cheese icing using mostly orange coloring, with a very small amount of burgundy.

## Orange Cream Cheese Icing with Sprinkles

- Kerry™ Autumn Blend Non-Pareils (02456160)
- Bakery Essentials™ Chocolate Flavored Dark Brown Decorettes (03032084)
- Bakery Essentials™ Orange Decorettes (03032121)
- Kerry™ Kingsblingz Gold Crystal Topping (01368697)
- Bakery Essentials™ White Decorettes (03032145)
- Kerry™ Kingsblingz Diamond Crystal Topping (01363126)
- Dawn Exceptional® Cream Cheese Flat Icing (00725822)
- Chefmaster® Sunset Orange Lique-Gel Color (02333871)
- Chefmaster® Burgundy Wine Lique-Gel Color (02333897)

**For sprinkles:** combine 6 oz autumn non-pareils, 4 oz brown decorettes, 6 oz orange decorettes, 4 oz gold crystals, 2 oz white decorettes, 2 oz diamond crystals. Reserve.

Dip donuts into prepared orange icing, top with sprinkles.

## Orange Cream Cheese Icing with Orange Sprinkles

- Dawn Exceptional® Cream Cheese Flat Icing (00725822)
- Chefmaster® Sunset Orange Lique-Gel Color (02333871)
- Chefmaster® Burgundy Wine Lique-Gel Color (02333897)
- Kerry™ Orange Sanding Sugar (03033531)

Dip donuts into prepared orange icing, top with orange sanding sugar.

## Orange Cream Cheese Icing with Cream Cheese Stripe

- Dawn Exceptional® Cream Cheese Flat Icing (00725822)
- Chefmaster® Sunset Orange Lique-Gel Color (02333871)
- Chefmaster® Burgundy Wine Lique-Gel Color (02333897)

Dip donuts in prepared orange icing, drizzle on top of donuts in stripe or cross hatch pattern with plain cream cheese icing.

## Orange Cream Cheese Icing with Orange Cream Cheese Stripe

- Dawn Exceptional® Cream Cheese Flat Icing (00725822)
- Chefmaster® Sunset Orange Lique-Gel Color (02333871)
- Chefmaster® Burgundy Wine Lique-Gel Color (02333897)

Dip donuts in prepared orange icing, drizzle on top of donuts in with orange cream cheese icing

## Cream Cheese Icing with Sprinkles

- Kerry™ Autumn Blend Non-Pareils (02456160)
- Bakery Essentials™ Chocolate Flavored Dark Brown Decorettes (03032084)
- Bakery Essentials™ Orange Decorettes (03032121)
- Kerry™ Kingsblingz Gold Crystal Topping (01368697)
- Bakery Essentials™ White Decorettes (03032145)
- Kerry™ Kingsblingz Diamond Crystal Topping (01363126)
- Dawn Exceptional® Cream Cheese Flat Icing (00725822)

**For sprinkles:** combine 6 oz autumn non-pareils, 4 oz brown decorettes, 6 oz orange decorettes, 4 oz gold crystals, 2 oz white decorettes, 2 oz diamond crystals. Reserve.

Dip donuts into cream cheese icing, top with reserved sprinkle blend.

## Cream Cheese Icing with Orange Stripe

- Dawn Exceptional® Cream Cheese Flat Icing (00725822)
- Chefmaster® Sunset Orange Lique-Gel Color (02333871)
- Chefmaster® Burgundy Wine Lique-Gel Color (02333897)

Dip donuts into cream cheese icing. Drizzle orange icing on top of donuts in stripe or cross hatch pattern.

## Cream Cheese Icing with Cream Cheese Stripe

- Dawn Exceptional® Cream Cheese Flat Icing (00725822)

Dip donuts into cream cheese icing, drizzle with cream cheese icing.

## Cream Cheese Icing with Cinnamon & Sugar

- Granulated Sugar\*
- Bakery Essentials™ Cinnamon\*
- Dawn Exceptional® Cream Cheese Flat Icing (00725822)

**For cinnamon sugar:** Combine 1 pound 8 oz sugar with 1 oz cinnamon. Reserve.

Dip donuts into cream cheese icing, top with cinnamon & sugar.

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

*With so many icing color combinations  
and types of sprinkles,*

***the possibilities  
are endless!***







## Caramel Apple Donut

- Dawn Exceptional® Majestic® Apple Crisp Mix (00006742)
- Water
- Dawn Exceptional® Classic Caramel Flavored Fudge Icing (00920282)
- Roasted Chopped Medium Peanuts\*
- Dawn Exceptional® Chopped Fruit Apple Filling Pouch Pak (02407840)

Prepare the apple crisp donuts according to the manufacturer's instructions. Fry and let cool completely. Dip donuts into caramel fudge icing and immediately top with chopped peanuts. Pipe a small amount of apple filling in the center of each.

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



## Mini Salted Chocolate and Caramel Pecan Tart

- Pidy® 3.25" Round Sweet Fluted Tartlet (02360064)
- Dawn Pecan Pie Filling Base (03043271)
- Water
- Kosher Salt\*
- South Georgia Pecan Company Fancy Medium Pecan Pieces (02407692)
- Bakery Essentials™ Semi-Sweet Chocolate 1M Drop (03048597)
- Dawn Exceptional® VelveTop™ Enhanced Stability Vanilla Whipped Icing and Filling Liquid (00492687)
- Dawn Exceptional® Classic Caramel Flavored Fudge Icing (00920282)

Place tart shells on a paper lined sheet tray. Prepare pecan filling according to manufacturer's instructions, then add 1% salt and mix to combine. To each tart shell add 0.4 oz pecans, 0.2 oz chocolate chips, and 0.75 oz of prepared filling. Bake at 350°F until set. Whip whipped topping. Top with caramel fudge icing and whipped topping.

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





## Halloween Sprinkle Cupcake

- Dawn Exceptional® Baker's Request™ White Cake Mix (00499865)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Kerry™ Twinquins Fright Night Sprinkles (02418491)
- Dawn Exceptional® Light Green Buttercream Style Icing (02441062)
- Dawn Exceptional® Purple Buttercream Style Icing (02441070)

Line jumbo size cupcake pan with paper liners. Mix cake according to manufacturer's instructions. Mix in 10% sprinkles. Then use a #8 gray scoop to deposit 3.5 oz of batter into each cavity. Bake at 350° F until cupcakes spring back lightly when touched. Cool completely.

Fill one large piping bag with light green buttercream. Cut a very large opening. Place a large star tip in a second piping bag. Smear the inside of the bag with purple buttercream. Placing the bag of light green buttercream all the way into treated bag, and fill. Pipe a large rosette on the top of the cupcake and immediately top with sprinkles.

## Candy Corn Cupcake

- Dawn Exceptional® Baker's Request™ Devil's Food Cake Mix (00495128)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Dawn Exceptional® Bright Yellow Buttercream Style Icing (02434398)
- Dawn Exceptional® Orange Buttercream Style Icing (02441004)
- Dawn White Buttercream Style Icing (02434356)
- Kerry™ Autumn Blend Sprinkles (02384759)

Line jumbo size cupcake pan with paper liners. Mix cake according to manufacturer's instructions, then use a #8 gray scoop to deposit 3.5 oz of batter into each cavity. Bake at 350° F until cupcakes spring back lightly when touched. Let cool completely. Place buttercremes into pastry bags fitted with different sized star tips. Pipe rosettes on top of cupcakes starting with yellow and the largest tip, then the orange and medium tip, and finally the white with the smallest tip. Immediately top with sprinkles.





# Dia De Los Muertos Donuts

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

Prepare the donut mix according to manufacturer's instructions and shape dough into rings. Fry and let cool completely. Then refer to the following ingredient list for specific decorating combinations.

## Red Icing with Pink Sanding Sugar or Yellow Decorettes

- Dawn Exceptional® Fon Dip White Flat Icing (00018952) OR Dawn Exceptional® E-Z Open™ White Flat Icing (03012130)
- Chefmaster® Red Red Liqua-Gel Color (02333912)
- Kerry™ Pink Sanding Sugar (01053157)
- Bakery Essentials™ Yellow Decorettes (03032152)

Color flat icing with red coloring. Dip donuts into prepared icing, top with pink sanding sugar or yellow decorettes.

## Orange Icing with Blue Sanding Sugar

- Dawn Exceptional® Fon Dip White Flat Icing (00018952) OR Dawn Exceptional® E-Z Open™ White Flat Icing (03012130)
- Chefmaster® Neon Orange Liqua-Gel Color (02333970)
- Kerry™ Blue Sanding Sugar (00264598)

Color flat icing with orange coloring. Dip donuts into prepared icing, top with sanding sugar.

## Yellow Icing with Yellow Decorettes or Blue Decorettes

- Dawn Exceptional® Fon Dip White Flat Icing (00018952) OR Dawn Exceptional® E-Z Open™ White Flat Icing (03012130)
- Chefmaster® Lemon Yellow Liqua-Gel Color (02333946)
- Bakery Essentials™ Yellow Decorettes (03032152)
- Bakery Essentials™ Blue Decorettes (03032053)

Color flat icing with yellow coloring. Dip donuts into prepared icing, top with yellow or blue sprinkles.

## Blue Icing with Orange Decorettes or Purple Decorettes

- Dawn Exceptional® Fon Dip White Flat Icing (00018952) OR Dawn Exceptional® E-Z Open™ White Flat Icing (03012130)
- Chefmaster Blue Sky Liqua-Gel Color (02333847)
- Bakery Essentials™ Orange Decorettes (03032121)
- Kerry™ Purple Decorettes (03030714)

Color flat icing with blue coloring. Dip donuts into prepared icing, top with orange or purple sprinkles.

## Pink Icing with Blue Decorettes or Red Sanding Sugar

- Dawn Exceptional® Fon Dip White Flat Icing (00018952) OR Dawn Exceptional® E-Z Open™ White Flat Icing (03012130)
- Chefmaster® Princess Pink Liqua-Gel Color (02457621)
- Bakery Essentials™ Blue Decorettes (03032053)
- Kerry™ Red Sanding Sugar (01044817)

Color flat icing with pink coloring. Dip donuts into prepared icing, top with blue sprinkles or red sanding sugar.

## Purple Icing with Orange Decorettes, Red Sanding Sugar, Pink Sanding Sugar or Purple Decorettes

- Dawn Exceptional® Fon Dip White Flat Icing (00018952) OR Dawn Exceptional® E-Z Open™ White Flat Icing (03012130)
- Chefmaster® Neon Purple Liqua-Gel Color (00442567)
- Bakery Essentials™ Orange Decorettes (03032121)
- Kerry™ Red Sanding Sugar (01044817)
- Kerry™ Pink Sanding Sugar (01053157)
- Kerry™ Purple Decorettes (03030714)

Color flat icing with purple coloring. Dip donuts into prepared icing, top with orange decorettes red sanding sugar, pink sanding sugar or purple decorettes.

**Chef's Tip:** Love yeast raised donuts but don't want the hassle of mixing dough, proofing, and frying? Try our frozen yeast raised donuts instead. Dawn Pre-Fried Raised A® Yeast Donut Ring (00552837).









## Thanksgiving Leftover Pie Cookies

- Plugrá® European Style Unsalted Butter (01046334)
- Dawn Exceptional® Premium Vanilla Creme Cake Base (00356691)
- Bakery Essentials™ Regular Whole Rolled Oats (03011829)
- Bakery Essentials™ Cinnamon\*
- Bakery Essentials™ Whole Eggs\*
- Whole Milk
- Bakery Essentials™ Pure Vanilla Extract (03038215)
- Apple Cranberry Pie Recipe [www.dawnfoods.com/apple-cranberry-pie](http://www.dawnfoods.com/apple-cranberry-pie)
- Dawn Exceptional® E-Z Open™ Maple Flavored Flat Icing (3012178)

Cream 25% room temperature butter in a mixing bowl fitted with a paddle attachment on 1st speed for 1 minute, scrape bowl, mix an additional minute. Add creme cake base, 30% oats, .125% cinnamon, .625% vanilla extract, 5% egg, 5% milk and 27.5% leftover pie and mix on speed 1 for roughly 30 seconds or until dough just comes together; scrape bowl and give one more quick mix. Using a #12 green scoop, scoop 4.5 oz cookies onto papered sheet trays. Bake at 350° F until the cookies are set. Cool. Drizzle with maple flat icing.

**Chef's Tip:** This recipe can also be made with your favorite apple pie recipe. It works best when the pie is leftover! To scale this recipe up or down easily, use 10 lbs of creme cake. For every 10 pounds of creme cake, 1 whole leftover pie is used (assuming you are using the Dawn recipe listed above).

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



## Pumpkin Cheesecake Swirl Pie

- Graham Cracker Crust\*
- Bakery Essentials™ Whole Eggs\*
- Water
- Royal Industries Inc. Instant Cheesecake Mix (02430271)
- Whole Milk\*
- Dawn Pumpkin Cream Cheese Filling (02489426)

Brush prepared 9" pie shells with egg wash, bake at 375° F until golden brown. Let cool completely. Prepare cheesecake mix according to manufacturer's instructions. Combine the cheesecake filling with the pumpkin cream cheese filling at a ratio of 2 to 1. Working quickly, deposit 1 pound prepared cheesecake filling and 5 oz prepared pumpkin filling into each shell, swirl immediately. Refrigerate.

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

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





## NUTELLA® Babka

- Dawn Exceptional® Danish Mix (00491069)
- Red Star® Compressed Yeast (00917958)
- Water
- NUTELLA® Hazelnut Spread Piping Bag (02410926)
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn Exceptional® Medium-Thick Set Vegan Original Donut Glaze (00204123)

Prepare mix according to the manufacturer's instructions, follow the sweet-dough recipe. Shape into 7 pound duffs. Roll dough to 5mm and form to a 30" x 15" rectangle. Place 2 pounds 4 oz of hazelnut spread on dough and spread to the edges. Cut the dough in half in both directions to form 4 rectangles. Roll each to form logs. Cut each log in half the long way and twist, keeping edges facing up. Place into sprayed 9" x 5" loaf pans. Proof. Bake at 350° F until the internal temperature of the loaf reaches 200° F. Depan and immediately top with donut glaze.

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## Cranberry Orange Scone

- Dawn Exceptional® Premium Vanilla Crème Cake Base (00356691)
- Bakery Essentials™ All Purpose Flour\*
- Bakery Essentials™ Double Acting SAS Baking Powder (03027691)
- Plugrá® European Style Unsalted Butter (01046334)
- Water
- Bakery Essentials™ Whole Eggs\*
- Dawn Orange Fruit Bits (00015818)
- Ocean Spray® Sweetened Dried Cranberries (02481993)
- Kerry™ White Sanding Sugar (03036532)
- Dawn Exceptional® Medium-Thick Set Vegan Original Donut Glaze (00204123)


Place crème cake base, 29% all-purpose flour, 4% baking powder, and 14.5% chilled and chopped butter into the bowl of a mixer fitted with the paddle attachment. Mix on 1st speed until the mixture resembles coarse sand. Add 7% cold water, 18% eggs, and 7% orange fruit bits and mix on 1st speed until the mixture just comes together. Add 32% dried cranberries and mix until just incorporated. Divide into 2 pound 3 oz duffs and pat each to a 7" circle. Brush liberally with egg wash and sprinkle with sanding sugar. Cut each duff into 8 even wedges. Place prepared wedges on parchment lined sheet trays. Bake at 350° F until scones are golden brown and set. Let cool completely and drizzle with donut glaze.

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

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







## Red & White Holiday Donuts

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

Prepare the donut mix according to manufacturer's instructions and shape dough into rings. Fry and let cool completely. Then refer to the following ingredient list for specific decorating combinations.

### White Icing with White Non-Pareils

- Dawn Exceptional® Fon Dip White Flat Icing (00018952) OR Dawn Exceptional® E-Z Open™ White Flat Icing (03012130)
- Kerry™ 12/14 White Non-Pareils (01043752)

Dip donuts into flat icing; dip iced donuts into non-pareils.

### White Icing with Red Sanding Sugar

- Dawn Exceptional® Fon Dip White Flat Icing (00018952) OR Dawn Exceptional® E-Z Open™ White Flat Icing (03012130)
- Kerry™ Red Sanding Sugar (01044817)

Dip donuts into flat icing; top with sanding sugar.

### Red Icing with Snowflake Sprinkles

- Dawn Exceptional® Fon Dip White Flat Icing (00018952) OR Dawn Exceptional® E-Z Open™ White Flat Icing (03012130)
- Chefmaster® Red Red Liqua-Gel Color (02333912)
- Kerry™ Snowflake Shapes (02314061)

Color flat icing with red coloring. Dip donuts into prepared icing, top with snowflake sprinkles .

### Red Icing with White Non-Pareils

- Dawn Exceptional® Fon Dip White Flat Icing (00018952) OR Dawn Exceptional® E-Z Open™ White Flat Icing (03012130)
- Chefmaster® Red Red Liqua-Gel Color (02333912)
- Kerry™ 12/14 White Non-Pareils (01043752)

Color flat icing with red coloring. Dip donuts into prepared icing, top with non-pareils.

### Red Icing with Red Sanding Sugar

- Dawn Exceptional® Fon Dip White Flat Icing (00018952) OR Dawn Exceptional® E-Z Open™ White Flat Icing (03012130)
- Chefmaster® Red Red Liqua-Gel Color (02333912)
- Kerry™ Red Sanding Sugar (01044817)

Color flat icing with red coloring. Dip donuts into prepared icing, dip iced donuts into sanding sugar.

**Chef's Tip:** Love yeast raised donuts but don't want the hassle of mixing dough, proofing, and frying? Try our frozen yeast raised donuts instead. Dawn Pre-fried Raised A® Yeast Donut Ring (00552837).





## Modern Fruit Cake

- Dawn Exceptional® Premium Vanilla Crème Cake Base (00356691)
- Bakery Essentials™ Whole Eggs\*
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Water
- Bakery Essentials™ Almond Emulsion\*
- Bakery Essentials™ Artificial Rum Emulsion (03037195)
- Dawn Orange Fruit Bits (00015818)
- Bakery Essentials™ Royal Mixed Glace Fruit (03035214)
- Blue Diamond® Natural Sliced Almonds (01321645)
- 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)

Mix vanilla crème cake base according to manufacturer's instructions. Add 5% rum emulsion, 2.5% almond emulsion, 5% orange fruit bits, 40% glace fruit, and 10% sliced almonds and mix to just combine. Deposit 3 pounds batter into 9" round x 4" deep bundt pan treated with pan spray. Bake at 350° F until cake springs back lightly when touched. Let cool 10 minutes, then depan and let cool completely. While the cake is baking, Place additional sliced almonds in a single layer on a parchment lined sheet tray and bake at 350° F until lightly browned. Reserve. Ice with white flat icing and immediately top with reserved toasted almonds.

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

## Christmas Tree 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 White Buttercreme Style Icing (02434356)
- Dawn Exceptional® Emerald Green Buttercreme Style Icing (02441054)
- Dawn Exceptional® Bright Yellow Buttercreme Style Icing (02434398)
- Kerry™ Snowflake Shapes (02314061)
- Kerry™ Peppermint Candy Cane Shapes (02468339)
- Dawn Deluxe White Donut Sugar (00010645)

Mix cake according to manufacturer's instructions. Deposit 1 pound 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. Each cake will use 3 layers.

Fill, crumb coat, and ice with white buttercreme, using a cake comb to finish. Fill a piping bag fitted with a large star tip with green buttercreme and a second bag fitted with a small star tip with yellow. Pipe a tree design on the front and immediately lay on snowflake and candy cane sprinkles to decorate. Pipe 12 large green rosettes on the top of the cake. Pipe a yellow "star" at the top of the tree. Dust on the "snow" with donut sugar.





# Holiday Petit Fours

- Dawn Exceptional® Baker's Request™ White Cake Mix (00499865)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn White Buttercream Style Icing (02434356)
- Dawn Exceptional® Fon Dip White Flat Icing (00018952) OR Dawn Exceptional® E-Z Open™ White Flat Icing (03012130)
- Dawn Thinnest Set Fast Finish Original Donut Glaze (00139519)
- Dawn Exceptional® Red Buttercream Style Icing (02439984)
- Dawn Exceptional® Emerald Green Buttercream Style Icing (02441054)
- Dawn Exceptional® Bright Yellow Buttercream Style Icing (02434398)
- Dawn Deluxe White Donut Sugar (00010645)

Mix cake according to manufacturer's instructions. Deposit 3 pounds of prepared batter into sprayed and papered half sheet cake pans. Bake at 350° F until cake springs back lightly when touched. Let cool completely and freeze.

Place the cakes belly side down on a cake board. Using a speed icer, coat the top of the cake with approximately 1 pound 8 oz white buttercream and smooth with a spatula: freeze. Cut the iced

sheet cakes into 1 ½" squares and place on glazing racks. Place back in freezer if cakes have warmed.

Mix together 2 parts flat icing and 1 part glaze and heat. Pour warmed glaze over frozen cake pieces and place back in freezer to set.

Place 2 different sized leaf tips and an open tip in pastry bags and fill with red buttercream. Place a grass tip and a small French star tip in pastry bags and fill with yellow buttercream. Place a leaf tip and drop flower tip in pastry bags and fill with green buttercream. Use these bags to create holiday designs on the petit fours.





## Drip Cake Yule Log

- Bakery Essentials™ Whole Eggs\*
- 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 Exceptional® VelveTop™ Enhanced Stability Vanilla Whipped Icing and Filling Liquid (00492687)
- Dawn Exceptional® Classic Chocolate Fudge Icing (00878902)
- Mona Lisa® Dark Chocolate Shavings (00916893)
- Fresh Strawberries

Place 75% room temperature eggs into the bowl of a mixer fitted with the whip attachment. Whip on high speed for 8 minutes. Add 100% cake mix, 30% water, and 10.625% oil. Mix on low speed for 1 minute; scrape bowl; mix on high speed for 2 minutes. Treat half sheets of parchment with pan spray, lay into half sheet pans. Deposit 1 pound 8 oz of batter into each pan and spread evenly. Bake at 375° F for approximately 12 minutes or until the cakes are set. Immediately cut the edges of the cake loose from the pan and flip onto a towel large enough to hold the cake, pull off the paper. Roll up the cake in the towel and cool completely. Whip topping. Gently unroll the cake and place 6, #8 gray scoops of whipped topping, spread evenly. Roll cake back up.

Heat fudge icing and place it in a pastry bag. Pipe on the top of the cake and allow the icing to drip down the cake. Finish with chocolate shavings and fresh strawberries.

**Chef's Tip:** Eggs whip best at room-temperature (roughly 70° F). To bring shelled eggs to room temperature quickly, place shell eggs in a pan of warm water for 5-10 minutes. DO NOT USE HOT WATER to avoid cooking eggs.

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



## Gingerbread Donut Holes

- Granulated Sugar\*
- Water
- Bakery Essentials™ Black Strap Cane Molasses (02506519)
- Dawn Exceptional® Majestic® Spice Cake Donut Mix (00007914)
- Ground Ginger\*
- Ground Clove\*
- Bakery Essentials™ Cinnamon\*
- Bakery Essentials™ 30 Mesh Ground Nutmeg (02508888)

**For Cinnamon Sugar:** Mix together 24 oz of sugar with 1 oz cinnamon. Reserve.

In the bowl of a mixer fitted with the paddle attachment combine 44% water, 12.5% molasses, 100% donut mix, 0.44% ground ginger, 0.13% ground clove, 0.44% ground cinnamon and 0.13% ground nutmeg. Prepare donuts according to manufacturer's instructions. Fry and immediately roll in cinnamon sugar completely.

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



# Hot Chocolate Bombs

**To serve:** Place finished cocoa bomb in a mug and pour over 6 oz hot milk.



## Salted Caramel Hot Chocolate Bomb

- Mona Lisa® Semi-Sweet Chocolate Dome (03040515)
- Granulated Sugar\*
- Cocoa Powder\*
- Bakery Essentials™ High Heat Nonfat Milk Solids (02492776)
- TR Toppers Chopped Heath® Candy Bar Pieces (00653130)
- Kraft™ Marshmallow Mini Jet Puffed (00751893)
- Van Leer® Shine White Coating EZ- Melt Wafers (02496380)
- Kerry™ Kingsblingz Gold Crystal (01368697)
- Salted Caramel Confectionary Chips\*

To prepare the cocoa mix, in a medium bowl mix 100% granulated sugar, 43% cocoa powder, and 136% milk solids using a whisk. If the mixture is lumpy you may need to sift it and mix again. Reserve.

Place the half chocolate spheres into conventional size cupcake liners and place on a sheet tray. Fill each with 1 TBL hot chocolate mix, 1 TBL toffee pieces, and 1 TBL mini marshmallows. Heat the back of a metal pan with a blow torch. Gently place the other half of the sphere on the pan and lightly melt the edges. Immediately place on top of the filled sphere half. Let set until the chocolate sets. Melt white coating chocolate; drizzle each bomb and immediately top with sprinkles and caramel chips.

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

## Double Dutch Hot Chocolate Bomb

- Mona Lisa® Semi-Sweet Chocolate Dome (03040515)
- Granulated Sugar\*
- Cocoa Powder\*
- Bakery Essentials™ High Heat Nonfat Milk Solids (02492776)
- Bakery Essentials™ Semi-Sweet Chocolate 10M Drop (02505272)
- Kraft™ Marshmallow Mini Jet Puffed (00751893)
- Van Leer® Shine White Coating EZ- Melt Wafers (02496380)
- Metallic Chocolate Garnishes

To prepare the cocoa mix, in a medium bowl mix 100% granulated sugar, 43% cocoa powder, and 136% milk solids using a whisk. If the mixture is lumpy you may need to sift it and mix again. Reserve.

Place the half chocolate spheres into conventional size cupcake liners and place on a sheet tray. Fill each with 1 TBL hot chocolate mix, 2 tsp mini chocolate chips, and 1 TBL mini marshmallows. Heat the back of a metal pan with a blow torch. Gently place the other half of the sphere on the pan and lightly melt the edges. Immediately place on top of the filled sphere half. Let set until the chocolate sets. Melt white coating chocolate; drizzle each bomb and immediately top with metallic chocolate garnishes.

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







## Peppermint Dark Chocolate Hot Chocolate Bomb

- Mona Lisa® Semi-Sweet Chocolate Dome (03040515)
- Granulated Sugar\*
- Cocoa Powder\*
- Bakery Essentials™ High Heat Nonfat Milk Solids (02492776)
- Bakery Essentials™ Semi-Sweet Chocolate 10M Drop (03050675)
- Crushed Peppermint Candies
- Kraft™ Marshmallow Mini Jet Puffed (00751893)
- Van Leer® Shine White Coating EZ- Melt Wafers (03048054)
- Kerry™ Peppermint Candy Cane Shapes (02468339)

To prepare the cocoa mix, in a medium sized bowl mix 100% granulated sugar, 43% cocoa powder, and 136% milk solids using a whisk. If the mixture is lumpy you may need to sift it and mix again. Reserve.

Place half of these chocolate spheres into conventional size cupcake liners and place on a sheet tray. Fill each with 1 TBL hot chocolate mix, 1 tsp chocolate chips, 2 tsp crushed peppermint candies, and 1 TBL mini marshmallows. Heat the back of a metal pan with a blow torch. Gently place the other half of the sphere on the pan and lightly melt the edges. Immediately place on top of the filled sphere half. Let set until the chocolate dries. Melt white coating chocolate; drizzle each bomb and immediately sprinkle with candy cane shapes.

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

## Mint Chocolate Hot Chocolate Bomb

- Mona Lisa® Semi-Sweet Chocolate Dome (03040515)
- Granulated Sugar\*
- Cocoa Powder\*
- Bakery Essentials™ High Heat Nonfat Milk Solids (02492776)
- TR Toppers Chopped Andes Mints (01256727)
- Kraft™ Marshmallow Mini Jet Puffed (00751893)
- Van Leer® Shine Dark Chocolate EZ- Melt Wafers (02496364)
- Kerry™ 12/14 White Non-Pareils (01043752)
- Bakery Essentials™ Green Decorettes (03032114)

To prepare the cocoa mix, in a medium bowl mix 100% granulated sugar, 43% cocoa powder and 136% milk solids using a whisk. If the mixture is lumpy you may need to shift and mix again, Reserve.

Place the half chocolate spheres into conventional size cupcake liners and place on a sheet tray. Fill each with 1 TBL hot chocolate mix, 2 tsp Ande's mint pieces, and 1 TBL mini marshmallows. Heat the back of a metal pan with a blow torch. Gently place the other half of the sphere on the pan and lightly melt the edges. Immediately place on top of the filled sphere half. Let set until the chocolate sets. Melt dark coating chocolate; drizzle each bomb and immediately top with sprinkles.

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





# Holiday Sugar Cookie Decorating Kit

- Dawn Exceptional® Premium Vanilla Creme Cake Base (00356691)
- Plugrá® European Style Unsalted Butter (01046334)
- Bakery Essentials™ Pure Vanilla Extract (03038215)
- Bakery Essentials™ Whole Eggs\*
- Whole Milk
- 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)
- Chefmaster® Neon Green Liqua-Gel Color (02333962)
- Chefmaster® Neon Pink Liqua-Gel Color (02333988)
- Kerry™ Kingsblingz Diamond Crystal Topping (01363126)
- Kerry™ Pastel Sequins (02313493)
- Elkay Plastics Lip/Tape Cookie Bag 5x5 (01340653)
- Amhil Enterprises 2oz Black Souffle Cup Plastic (02500339)
- Amhil Enterprises 1.5/2/2.5oz Clear Souffle Lid (02500347)
- Bakery Essentials™ 12" Pastry Bag (02497007)
- Southern Champion 9x9x2.5 Auto Window Plain Bakery Box (00115410)

In the bowl of a stand mixer fitted with the paddle attachment, mix crème cake base, 25% softened butter, 1.25% vanilla extract, 2.8% whole eggs, and 2.8% whole milk. Mix until well combined and mixture looks like cookie dough. Pat dough into flat circles, wrap with plastic wrap, and place in cooler until completely chilled. Roll to 6mm and cut using assorted tree cutters. Freeze. Bake from frozen at 350° F until completely set and just starting to color around the edges. Let cool completely.

**Preparing the Kit:** Place white flat icing into 3 bowls and color one blue, one green and one pink. Place prepared flat icing in pastry bags, adding flat white into a bag. Place crystal topping and pastel sequins into separate souffle cups with lids. Place cookies into bags. Place prepared items into bakery box.

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