



2023 Winter Seasonal Inspiration Catalog

Get ready for the New Year with products your customers will love! Start 2023 off on the right foot by planning ahead for the big games, Valentine's Day, Mardi Gras and more!

A close-up photograph of a donut shaped like a football. The donut is covered in dark chocolate icing and decorated with white icing to resemble laces and the curved shape of a football. It sits on a green surface with white yard lines, mimicking a football field.

GREAT TREAT FOR YOUR
Gameday Party!

Football Donuts

- Dawn Exceptional® Raised A® Raised Donut Mix (00025437)
- Red Star® Compressed Yeast (00917958)
- Water
- Dawn White Holland Creme Filling (02405422)
- Dawn Exceptional® Fon Dip Chocolate Flat Icing (00018895)

Prepare the donut mix according to manufacturer's instructions. Cut using a 3-inch Bismarck cutter and stretch to form a 4-inch oval shape. Fry and let cool completely. Filling with Holland creme filling and dip in chocolate flat icing. Place Holland creme filling into a piping bag fitted with a small open tip. Pipe lines on donuts so they resemble footballs.

A close-up photograph of several round whoopie pies. They are filled with a thick layer of cream cheese filling and decorated with black buttercream icing piped in a crisscross pattern to resemble a basketball. They are arranged on a light-colored surface.

Basketball Whoopie Pie

- Dawn Exceptional® Baker's Request™ Carrot Cake Mix (00559924)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Chefmaster® Sunset Orange Liqua-Gel Color (02333871)
- Dawn Exceptional® Rich Taste Cream Cheese Filling Pouch Pak (02405092)
- Dawn Exceptional® Black Buttercreme Style Icing (02441103)

In the bowl of a stand mixer fitted with the paddle attachment, mix 100% carrot cake mix, 37.5% water, and 6.25% oil. Mix on low speed for 1 minute. Scrape bowl. Mix on medium speed for 2 minutes and then color with orange liqua-gel color. Using a #30 black scoop, deposit 1.4 oz. scoops onto sheet pans lined with silicone sheets. Bake at 350° F until the center springs back lightly when touched. Let cool completely. Removed from silicone sheets using a metal spatula. Place half of the cake circles top side down and fill with desired amount of cream cheese filling. Place a second half on top to form the whoopie pies. Place black buttercreme in a piping bag fitted with a small open tip. Pipe lines on the whoopie pies so they resemble basketballs.



Salted Caramel Truffle Old Fashioned Donut

- Dawn Exceptional® Salted Caramel Old Fashioned Cake Donut Mix (02501923)
- Water
- Dawn Exceptional® Classic Chocolate Fudge Icing (00878902)
- Dawn Chocolate Buttercream Style Icing (02440981)
- Chocolate Shavings*

Prepare the salted caramel old fashioned donuts according to manufacturer's instructions. Fry and let cool completely. See decorating variations below.

Fudge Icing with Small Chocolate Buttercream Rosette

- Dawn Exceptional® Classic Chocolate Fudge Icing (00878902)
- Dawn Chocolate Buttercream Style Icing (02440981)
- Chocolate Shavings*

Dip in chocolate fudge icing. Place buttercream into piping bag fitted with a medium sized star tip. Pipe a small rosette on one corner of each donut and immediately top with a chocolate curl.

Fudge Icing with Chocolate Buttercream Fleur-de-lis

- Dawn Exceptional® Classic Chocolate Fudge Icing (00878902)
- Dawn Chocolate Buttercream Style Icing (02440981)
- Chocolate Shavings*

Dip in chocolate fudge icing. Place buttercream into piping bag fitted with a medium sized star tip. Pipe a fleur-de-lis design on one corner of each donut and immediately top with a chocolate curl.

Fudge Icing with Large Chocolate Buttercream Rosette

- Dawn Exceptional® Classic Chocolate Fudge Icing (00878902)
- Dawn Chocolate Buttercream Style Icing (02440981)
- Chocolate Shavings*

Dip in chocolate fudge icing. Place buttercream into piping bag fitted with a large French tip. Pipe a large rosette in the middle of each donut and immediately top with a chocolate curl.

Fudge Icing with Chocolate Buttercream Ring

- Dawn Exceptional® Classic Chocolate Fudge Icing (00878902)
- Dawn Chocolate Buttercream Style Icing (02440981)
- Chocolate Shavings*

Dip in chocolate fudge icing. Place buttercream into piping bag fitted with a large French tip. Pipe icing in a ring around each donut and immediately top with a chocolate curl.

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



Outrageous Brownie

- Bakery Essentials™ No Stick Pan Coating (02498154)
- Chocolate Chip Frozen Cookie Puck*
- Nabisco Mini Oreo Cookies (02461143)
- Dawn Exceptional® R&H® Fudgey Brownie Mix (00874223)
- Water
- Dawn Exceptional® Cream Cheese Buttercream Style Icing (02437863)
- Kerry™ Valentine Heart Mix (02312479)
- Kerry™ Jumbo Red Heart Decorettes (02388694)
- Dawn Exceptional® Hot Pink Buttercream Style Icing (02441038)
- Dawn Exceptional® Light Pink Buttercream Style Icing (02441046)
- Dawn Exceptional® Red Buttercream Style Icing (02439984)

Prepare ½ sheet pans with pan spray and parchment paper. Place 2 lb. thawed chocolate chip cookie pucks onto each pan and press out evenly. Place 1 lb. 2 oz. mini cookies on top of the cookie dough layer. Spread out evenly and press in slightly. Prepare brownie mix according to manufacturer's instructions. Deposit 2 lb. 8 oz. batter over the cookie layers and spread evenly with an offset spatula. Bake at 350° F until set. Let brownie cool completely then freeze. Unmold brownies. Ice with cream cheese buttercream and immediately top with heart shaped sprinkles. Place colored buttercreams into three separate piping bags fitted with medium sized French tips. Pipe buttercream hearts as desired on top of brownie and cut into desired sizes. Cut while frozen (this step is optional, but the brownies will both unmold and slice much easier from frozen).

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Cherry Bon Bon Cake Donut

- Dawn Exceptional® Majestic® Cherry Flavored Cake Donut Mix (00007070)
- Water
- Dawn Exceptional® Classic Chocolate Fudge Icing (00878902)
- Dawn White Buttercreme Style Icing (02434356)
- Dawn Cherry Fruit Bits (00015768)
- Bakery Essentials™ Red Decorettes (03032039)
- Bakery Essentials™ Whole Maraschino Cherries with Stems (03036051)

Prepare the cherry cake donuts according to manufacturer's instructions. Fry and let cool completely. Dip in chocolate fudge icing. In a bowl, combine 100% white buttercreme and 10% cherry fruit bits and mix to combine. Using a #30 black scoop dipped in hot water, deposit a scoop in the center of each donut. Drizzle the buttercreme scoop with chocolate fudge icing and immediately top the fudge icing drip with red decorettes and top with a maraschino cherry.

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

Pink Champagne Cupcakes

- Dawn Exceptional® Baker's Request™ White Cake Mix (00499865)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Dawn Strawberry Fruit Bits (00015867)
- Dawn White Buttercreme Style Icing (02434356)
- Champagne Flavoring
- Chefmaster® Neon Pink Liqua-Gel Color (02333988)
- Kerry™ KingsBlingz Grande Pearl Sprinkles (02388628)

Line conventional size cupcake pans with paper liners. Prepare cake mix according to manufacturer's instructions, adding in 20% strawberry fruit bits. Use a #16 blue scoop to deposit 1.5 oz. batter into each cavity. Bake at 350° F until cupcakes spring back lightly when touched. Let cool completely.

Mix white buttercreme and desired amount of champagne flavoring and place into a piping bag without a tip. Mix white buttercreme and desired amounts of champagne flavoring, strawberry fruit bits, and neon pink food coloring and place into a piping bag fitted with a large French tip. Using a 1-inch round cutter, cut the center out of each cupcake. Fill cavity with champagne flavored buttercreme. Pipe a swirl of prepared pink buttercreme on top of cupcakes and immediately decorate with sprinkles.





King Cake Donuts

- Water
- Dawn Lemon Fruit Bits (00015784)
- Dawn Exceptional® Raised A Raised Donut Mix (00025437)
- Red Star® Compressed Yeast (00917958)
- Ground Nutmeg*

In the bowl of a stand mixer fitted with the dough hook attachment mix 43% water, 5% lemon fruit bits, 100% donut mix, 4% compressed yeast, and .635% ground nutmeg. 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.

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White Icing with Purple, Green or Yellow Sanding Sugar

- Dawn Exceptional® Fon Dip White Flat Icing (00018952)
- Kerry™ Purple Sanding Sugar (02468438)
- Kerry™ Green Sanding Sugar (01109679)
- Kerry™ Yellow Sanding Sugar (01053214)

Dip donuts into white flat icing and top with sanding sugar.

White Icing with Purple, Green, and Yellow Sanding Sugar

- Dawn Exceptional® Fon Dip White Flat Icing (00018952)
- Kerry™ Purple Sanding Sugar (02468438)
- Kerry™ Green Sanding Sugar (01109679)
- Kerry™ Yellow Sanding Sugar (01053214)

Dip donuts into white flat icing and top 1/3 of the top of each donut with each color sanding sugar.

Cinnamon Irish Whiskey Cake

- Granulated Sugar*
- Bakery Essentials™ Cinnamon*
- Dawn Exceptional® Premium Vanilla Crème Cake Base (00356691)
- Bakery Essentials™ Whole Eggs*
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Irish Whiskey
- South Georgia Pecan Company Fancy Medium Pecan Pieces (02407692)
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Unsalted Butter*

Combine 100% granulated sugar and 4.17% cinnamon. Reserve.

Prepare creme cake base according to manufacturer's instructions, replacing the water with Irish whiskey. Add 20% pecan pieces at the end of mixing and mix until just combined. Deposit batter into a piping bag without a tip. Spray 10-inch bundt pans generously with pan spray. Pipe 10 oz. of batter into the bottom of prepared Bundt pans and top with .25 oz. cinnamon. Repeat. Add 12 oz. of batter and top with .25 oz. cinnamon. Repeat. Bake at 350°F until golden brown and the cakes spring back lightly when touched. Depan the cake onto a glazing rack and brush heavily with melted butter while the cake is still hot. Immediately dust heavily with reserved cinnamon sugar.

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Peach Cobbler Muffins

- IQF Sliced Peaches*
- Bakery Essentials™ All Purpose Flour*
- Dawn Exceptional® Premium Vanilla Creme Cake Base (00356691)
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Water
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn Exceptional® Streusel (00027078)

Spray jumbo crown muffin pans and line with paper liners. Dice 30% frozen peaches and coat with 5% all-purpose flour. Reserve. Prepare creme cake base according to manufacturer's instructions. Add in peach mixture at the end of mixing and mix to combine. Use a #8 grey scoop to deposit 3.5 oz. batter into each cavity. Top each muffin with extra pieces of diced peach and streusel. Bake at 350° F until muffins spring back lightly when touched. Let cool completely.

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Easter Egg Bismarcks

- Dawn Exceptional® Raised A Raised Donut Mix (00025437)
- Red Star® Compressed Yeast (00917958)
- Water
- Dawn Exceptional® Bavarian Cream Filling (02405191)
- Dawn Exceptional® Fon Dip White Flat Icing (00018952)
- Chefmaster® Liqua-Gel Colors:
 - Neon Pink (02333988)
 - Neon Purple (00442567)
 - Lemon Yellow (02333946)
 - Neon Green (02333962)
 - Neon Blue (02333954)
- Kerry™ Easter Shape Decorettes (02401511)

Prepare the donut mix according to manufacturer's instructions. Cut dough using a 3-inch Bismarck cutter and stretch to form a 4-inch oval shape. Fry and let cool completely. Fill each with Bavarian cream filling. Place white flat icing into 5 bowls. Color each a pastel shade of pink, purple, yellow, green, and blue. Dip donuts in prepared icing varieties and immediately top half with sprinkles. Place remaining prepared icing colors in 5 piping bags cutting a small hole in each for a tip. Using various colors on each donut, decorate some of the sprinkled donuts with a large belt of icing across the center topped with three dots and a line of icing at opposite ends. Some with three evenly spaced parallel lines with a zig-zag pattern between each and some with three diagonal lines to the right, topped with three lines going diagonally to the left.



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