



Pastry Inspiration Guide

Experience the buttery deliciousness of biting into flaky pain au chocolat or delight in the aroma of an orange glazed cinnamon roll—all made easy with a little help from Dawn Foods.

Pastries, Made Easy

Dawn's ready-to-finish laminated dough products are a convenient way to guarantee quality pastries every time. Our portfolio provides everything you need to keep a well-stocked pastry case with less labor. And to help take your pastry case to the next level, our culinary team has created an extensive array of recipes to inspire you to create new signature pastries.

Pumpkin Praline Danish

- Dairy Gold Heavy Whipping Cream (00502098)
- Dark Brown Sugar
- Kosher Salt*
- South Georgia Pecan Company Fancy Junior Mammoth Pecan Halves (02461606)
- Danish Dough Squares (00053678)
- Dawn Pumpkin Cream Cheese Filling (02489426)
- Dawn Honey Pectin Fruit & Pastry Glaze (00016972)
- Dawn Exceptional® Classic Caramel Flavored Fudge Icing (00920282)

For praline pecans: In a bowl, combine 100% dark brown sugar, 44% heavy cream and a pinch of kosher salt and mix to form a paste. Add in 150% pecan halves and mix to combine. Spread out onto a sheet pan covered with a silicone liner. Bake at 350° F, tossing with a spatula every 10 minutes until the pecans are dry and coated with sugar. Let cool completely then pack in airtight containers.

Place Danish squares on papered sheet pans and let thaw until just pliable. Fold each corner to the center and press lightly. Proof for 30 minutes. Pipe pumpkin filling into the center. Bake at 375° F until golden brown then immediately glaze with honey pectin glaze. Let cool completely. Drizzle with caramel fudge icing and decorate with praline pecans.

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



Chef's Tips:

Need help cutting down on prep time? Simply shape the Danish, cover, and retard overnight. The next day, floor for one hour then proof, fill and bake as directed.

Strawberries & Cream Croissant Donut

- Dawn Croissant Squares (01378993)
- Water
- Dawn Exceptional® Bavarian Creme Filling Pouch Pak (02404903)
- Dawn Exceptional® Diced Fruit Dark Red Strawberry Filling Pouch Pak (02407824)
- Dawn Exceptional® Fon Dip White Flat Icing (00018952) **or** Dawn Exceptional® E-Z Open™ White Flat Icing (03012130)
- Dawn Strawberry Fruit Bits (00015867)
- Kerry™ Pink Sanding Sugar (01053157)

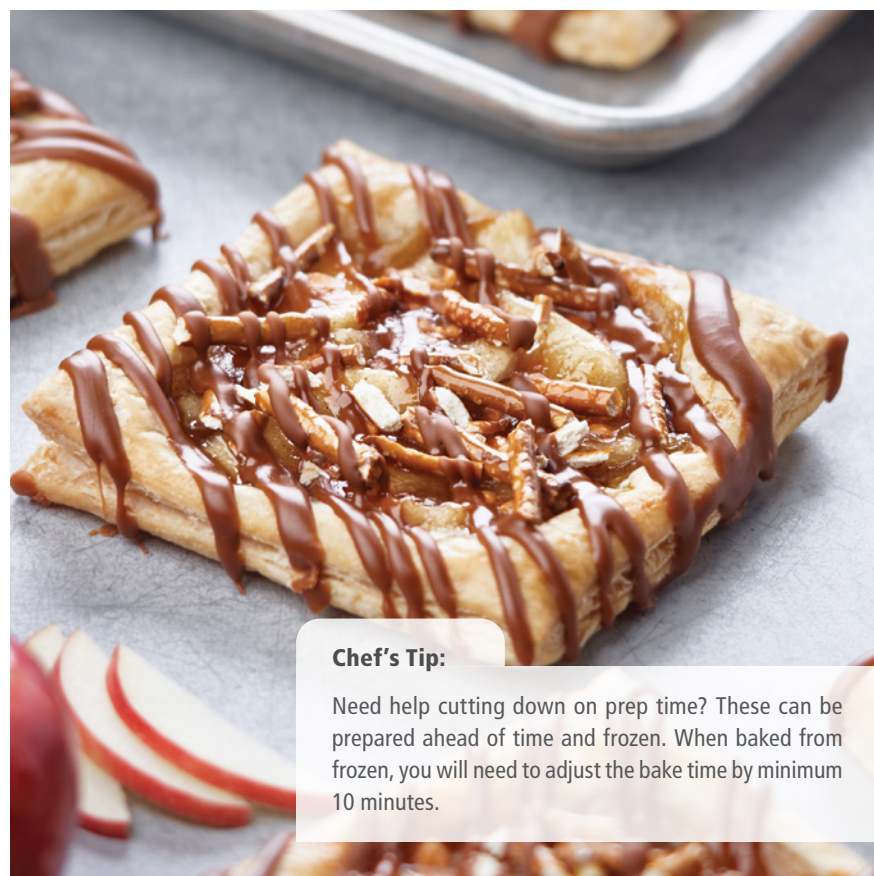
Place croissant squares on papered sheet trays and let thaw until just pliable. Spray half of the squares with water then lay a second square on top and press together. Cut with a ring donut cutter. Place onto fry screens. Let come to room temperature. Proof for 30 minutes. Fry at 350° F for 2 minutes per side. Let cool completely.

Using a long tip or nozzle, fill donut first with bavarian cream, then with strawberry filling, piercing the top of the donut and filling through the top. The top of the donut will now become the bottom. For every pound of flat icing, mix in 1 oz of strawberry fruit bits. Dip donuts into prepared flat icing and immediately dip into pink sanding sugar.



Chef's Tips:

Using two fillings is delicious, but optional. For easier make-up, just use one filling. Need help cutting down on prep time? Simply prepare the dough as directed in the recipe, through placing the pastries onto a fry screen. Cover, and retard overnight. The next day, floor for one hour then proof and fry as directed.



Chef's Tip:

Need help cutting down on prep time? These can be prepared ahead of time and frozen. When baked from frozen, you will need to adjust the bake time by minimum 10 minutes.

Caramel Apple Crostata

- Dawn Puff Pastry 5"x5" Squares (00955784)
- Dawn Exceptional® Sliced Fruit Apple Filling (02410273)
- Caramel Chips*
- Whole Shell Eggs*
- Water
- Sugar Foods Pretzel Sticks (02484731)
- Dawn Exceptional® Classic Caramel Flavored Fudge Icing (00920282)

Place puff pastry square on papered sheet pans and egg wash. Use a #16 blue scoop to deposit 3.25 oz of apple filling into the center. Spread leaving a ½" lip around the edge. Top with .25 oz or 1 tsp of caramel chips. Bake at 375° F until golden brown. Top with crushed pretzel sticks and drizzle with caramel fudge icing.

Egg Wash: 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.

Bacon & Cheddar Breakfast Bake

- Armour/Eckrich ½" Real Bacon Bits (02402155)
- Dawn Croissant Squares (01378993)
- Bakery Essentials™ Premium Bread Flour*
- Whole Shell Eggs*
- Whole Milk
- Dairy Gold Heavy Whipping Cream (00502098)
- Shredded Cheddar Cheese
- Kosher Salt*
- Pepper
- Fresh Chives

Spread bacon in an even layer onto papered sheet pans. Bake at 350° F until the bacon is crisp; let cool. Thaw croissant squares until pliable. Roll to 6"x6" squares. Set aside.

For Egg Custard: Mix equal parts whole egg, milk, and heavy cream. Spray 4"x2" round pans with pan spray and place the croissant squares into each allowing the edges to hang over the side. Deposit .5 oz shredded cheddar cheese, .5 oz crisped bacon, 4 oz egg custard, a pinch of salt and pepper and a small sprinkling of chives into each pan. Fold the edges of the croissant over the egg mixture to the center. Bake at 375° F until set. Let cool for 10 minutes and depan.

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



Chef's Tips:

Need help cutting down on prep time? Simply prepare as directed in the recipe. Cover, and retard overnight. The next day, floor for one hour then bake as directed.



Chef's Tips:

Need help cutting down on prep time? Simply prepare as directed in the recipe, through shaping. Cover, and retard overnight. The next day, floor for 90 minutes, proof, and bake.

Croissant Kolache

- Dawn Croissant Squares (01378993)
- Smoked Sausage Links
- Whole Shell Eggs*
- Water

Place croissant squares onto papered sheet trays and let thaw until pliable. Place a sausage in the center of each. Wrap the croissant sheet around the sausage and crimp the edge. Place seam side down back onto the sheet tray. Egg wash and proof for 30 minutes. Bake at 375° F until golden brown.

Egg Wash: 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.

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Mushroom Tart

- Bakery Essentials™ Single Gum Cream Cheese (02493310)
- Kosher Salt*
- Dairy Gold Heavy Whipping Cream (00502098)
- Parmesan Cheese
- Fresh Mushrooms
- Fresh Garlic
- Fresh Thyme
- Fresh Chives
- Plugrá® European Style Unsalted Butter (01046334)
- Pepper
- Dawn Puff Pastry 10" x 15" Sheet (00973752) **or**
Dawn Puff Pastry 10" x 15" Sheet (00064493)
- Whole Shell Eggs*
- Water

For Cream Cheese Filling: Add 3 pounds cream cheese to the bowl of a mixer fitted with the paddle attachment and mix on medium speed until softened. Add .5 oz of salt and mix for one minute. Scrape bowl.

Add 8 oz heavy cream and mix until no lumps remain. Add 8 oz parmesan cheese and mix to combine.

For Mushroom Filling: Sauté sliced mushrooms in butter, seasoning with salt and pepper. Halfway through cooking time, add minced garlic. Stir in thyme, and chives and check for seasoning.

To Finish: Place frozen puff pastry sheets on papered sheet trays. Brush the entire sheet with egg wash. Spread 12 oz of cream cheese filling over the pastry leaving a 1-1½" border. Place 14 oz of sautéed mushrooms over the cheese filling and top with 2 oz parmesan cheese. Bake at 375° F until the edges are golden brown. Reserve.

Egg Wash: 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.

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Cherry Hand Pie

- Dawn Puff Pastry 5"x5" Squares (00955784)
- Water
- Dawn Exceptional® Whole Fruit Cherry Filling (02407882)
- Whole Shell Eggs*
- Kerry™ White Sanding Sugar (03036532)

Place puff pastry squares on papered sheet trays and thaw until just pliable. Cut each square in half to make two rectangles. Spray half with water and pipe 1 oz of cherry filling in a line down the center, leaving a 1/2" lip. Egg wash and heavy sugar the other half and cut three "c" shapes into the center. Place on top of the cherry filling and gently press the edges together. Bake at 375° F until golden brown.

Chef's Tips:

Need help cutting down on prep time? These can be prepared ahead of time and frozen. Bring to room temperature and bake.

Egg Wash: 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.

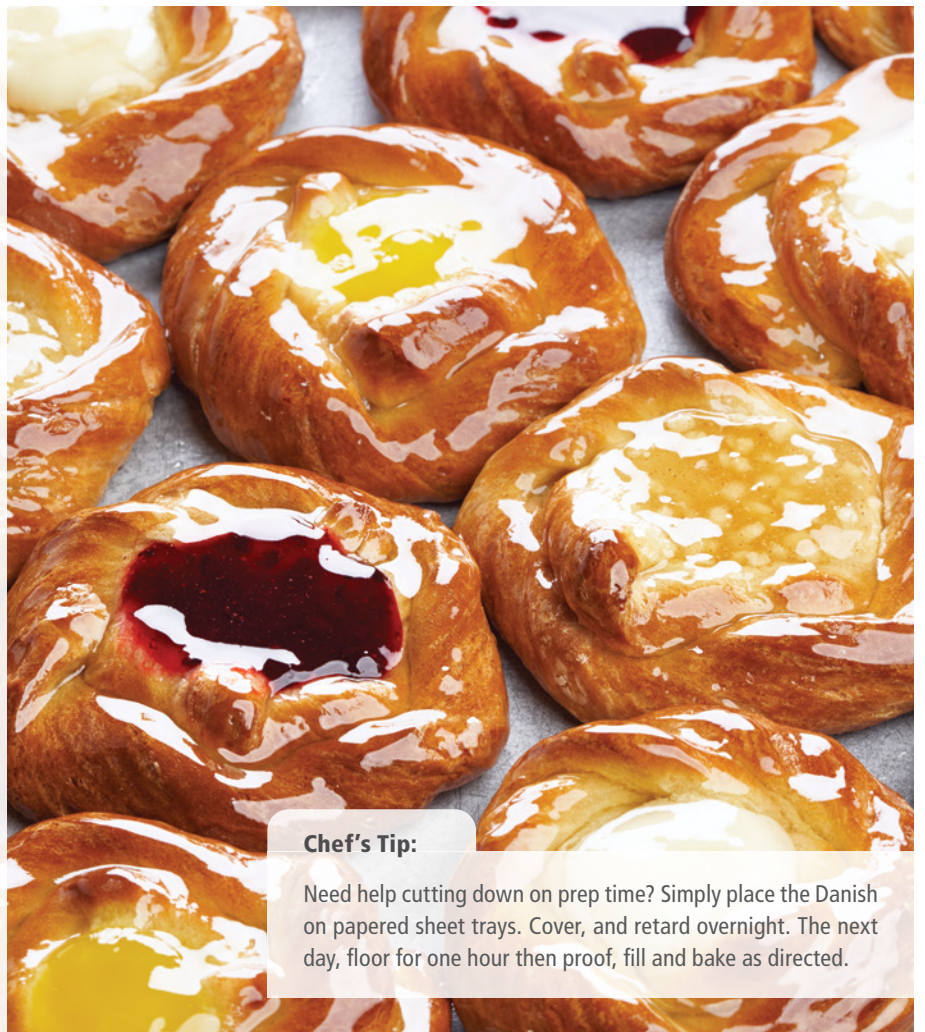
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The Easiest Danish You'll Ever Make

- Snails Raw Danish Pre-Formed (00076836)
- Dawn Exceptional® Rich Taste Lemon Filling (02405224)
- Dawn Exceptional® Rich Taste Cream Cheese Filling Pouch Pak (02405092)
- Dawn Exceptional® Chopped Fruit Apple Filling Pouch Pak (02407840)
- Dawn Exceptional® Diced Fruit Dark Red Strawberry Filling Pouch Pak (02407824)
- Dawn Honey Pectin Fruit & Pastry Glaze (00016972)
- Dawn Exceptional® Fon Dip White Flat Icing (00018952) **or** Dawn Exceptional® E-Z Open™ White Flat Icing (03012130)

Place Danish snails onto papered sheet trays and bring to room temperature. Proof for 30 minutes. Fill the center with desired filling. Bake at 375° F until golden brown. Immediately glaze with honey pectin glaze. When cool, drizzle with white flat icing, if desired.



Chef's Tip:

Need help cutting down on prep time? Simply place the Danish on papered sheet trays. Cover, and retard overnight. The next day, floor for one hour then proof, fill and bake as directed.

Apple Cheese Danish Braid

- Raw Danish Dough Slabs (01006908)
- Dawn Exceptional® Chopped Fruit Apple Filling Pouch Pak (02407840)
- Dawn Exceptional® Rich Taste Cream Cheese Filling Pouch Pak (02405092)
- Whole Shell Eggs*
- Water
- Dawn Exceptional® Streusel (00027078)
- Dawn Exceptional® Fon Dip White Flat Icing (00018952) **or** Dawn Exceptional® E-Z Open™ White Flat Icing (03012130)

Allow bulk Danish to thaw overnight. Sheet to ¼ inch and cut into 12"x16" rectangles. Place onto parchment lined sheet trays. Gently mark the dough into 3 sections lengthwise. Fill the center portion with apple and cream cheese fillings. Cut the other sections into strips, working away from the filling, and keeping the dough attached. Alternating sides, fold each strip over prepared filling; you will notice the pastry taking form as a braid. Continue to the end, tucking in the last strips. Brush the prepared loaf with egg wash. Liberally sprinkle streusel up the center of the pastry. Proof for 30 minutes, bake at 375° F until golden brown. Once cooled, drizzle with white flat icing.

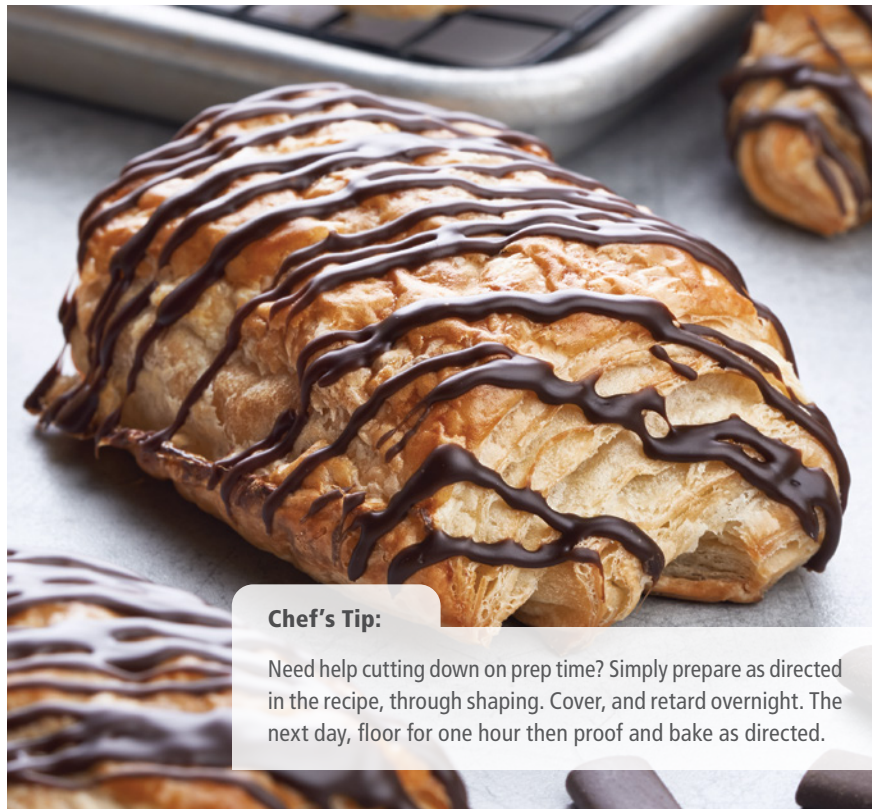
Egg Wash: To make egg wash, use a ratio of 2:1 whole eggs to water. For example, for every pound of eggs used, add 8 oz water. Mix and add a pinch of salt if desired.

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Chef's Tip:

Need help cutting down on prep time? Simply prepare as directed in the recipe, through the addition of streusel. Cover, and retard overnight. The next day, floor for one hour then proof and bake as directed.



Chef's Tip:

Need help cutting down on prep time? Simply prepare as directed in the recipe, through shaping. Cover, and retard overnight. The next day, floor for one hour then proof and bake as directed.

Pain au Chocolat (Chocolate Croissant)

- Dawn Croissant Squares (01378993)
- Chocolate Baking Stick*
- Whole Shell Eggs*
- Water
- Dawn Exceptional® Classic Chocolate Fudge Icing (00878902)

Thaw croissant squares on papered sheet pans until pliable. Rolling from one edge, add one chocolate stick, fold over and add another, continuing to roll to the edge. Press seam side gently onto pan. Egg wash. Proof for 30 minutes. Bake at 375° F until dark golden brown. Let cool. Drizzle heavily with fudge icing.

Egg Wash: 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.



Palmiers

- Dawn Puff Pastry 10" x 15" Sheet (00973752) **or**
Dawn Puff Pastry 10" x 15" Sheet (00064493)
- Plugrá® European Style Unsalted Butter (01046334)
- Granulated Sugar*

Let puff pastry sheets thaw until just pliable. Place onto large cutting board. Brush each sheet evenly with 3 oz melted butter and then evenly top with 3 oz granulated sugar. Fold the sides of the rectangle so they go halfway to the middle. Fold them again so the two folds meet almost to the middle. Fold one half over the other. Slice the dough into 1/3" pieces. Place onto papered sheet pans. Bake at 375° F flipping halfway through baking. Bake until golden brown. Let cool completely.

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Blueberry Almond Galette

- American Almond™ Almond Paste (00217000)
- Dawn Exceptional® Rich Taste Cream Cheese Filling Pouch Pak (02405092)
- Dawn Puff Pastry 5"x5" Squares (00955784)
- Dawn Exceptional® Whole Fruit Blueberry Filling (02405117)
- Fresh Blueberries (optional)
- Whole Shell Eggs*
- Water
- Kerry™ White Sanding Sugar (03036532)
- Blue Diamond® Natural Sliced Almonds (01321645)

For Almond Filling: Place 1 pound almond paste into a mixing bowl fitted with a paddle attachment. Mix on low speed to soften the paste. Add 1 pound of cream cheese filling in three additions on medium speed, scraping after each addition until no lumps remain.

Place puff pastry squares on papered sheet pans and thaw until just pliable. Pipe .75 oz of almond filling into the center of each square. Use a #30 black scoop to deposit 1.5 oz of blueberry filling on top of the almond and spread, leaving a 1" lip. Use a #24 red scoop to place 1 oz of fresh blueberries on top of the blueberry filling. Rustically fold the pastry around the filling. Egg wash and top with white sanding sugar and sliced almonds. Bake at 375° F until golden brown.

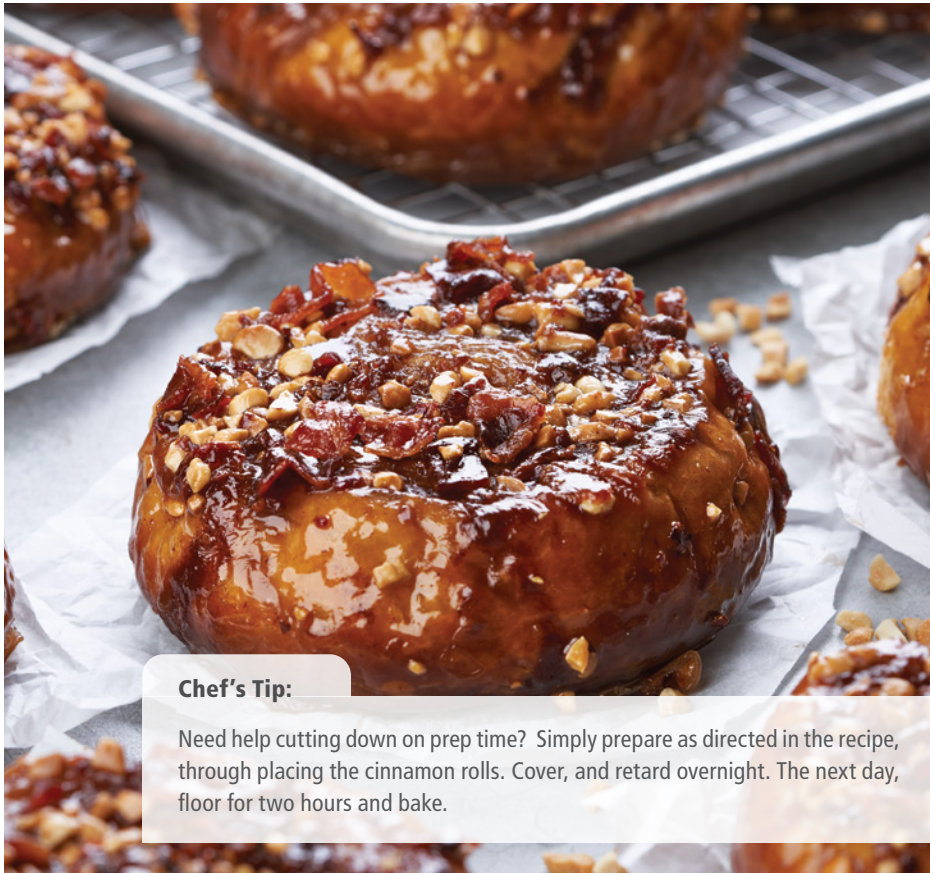
Egg Wash: To make egg wash, use a ratio of 2:1 whole eggs to water. For example, for every pound of eggs used, add 8 oz water. Mix and add a pinch of salt if desired.

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Chef's Tip:

Need help cutting down on prep time? These can be prepared ahead of time and frozen. When baked from frozen, you will need to adjust the bake time by at least 10 minutes longer.



Chef's Tip:

Need help cutting down on prep time? Simply prepare as directed in the recipe, through placing the cinnamon rolls. Cover, and retard overnight. The next day, floor for two hours and bake.

Toffee Bacon Sticky Buns

- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn Original Sticky Bun Smear (00026294)
- Armour/Eckrich ½" Real Bacon Bits (02402155)
- TR Toppers Chopped Heath® Candy Bars Pieces (00653130)
- Granulated Peanuts*
- Dawn Frozen Uniced Cinnamon Roll (02459081)

Heavily spray 2" deep, 5" cake pans. Use a #16 blue scoop to deposit 3 oz of bun smear into each pan and spread evenly to the edges. Then using a #40 purple scoop for each ingredient, deposit 0.4 oz of bacon, 0.6 oz of toffee, and 0.4 oz of peanuts into each pan. Place the prepared cinnamon rolls into each pan. Proof for 30 minutes. Bake at 375° F until golden brown and at least 200° F internally. Immediately depan by inverting.

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Best Ever Pecan Sticky Buns

- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn Original Sticky Bun Smear (00026294)
- South Georgia Pecan Company Fancy Medium Pecan Pieces (02407692)
- Dawn Frozen Uniced Cinnamon Roll (02459081)

Heavily spray 2" deep, 8"x12" ¼ sheet cake pans. Deposit 1 pound of bun smear into the pans and spread evenly to the edges. Top with 8 oz pecan pieces. Place 6 cinnamon rolls evenly spaced into each pan. Proof for 30 minutes. Bake at 375° F until golden brown and at least 200° F internally. Immediately depan by inverting.

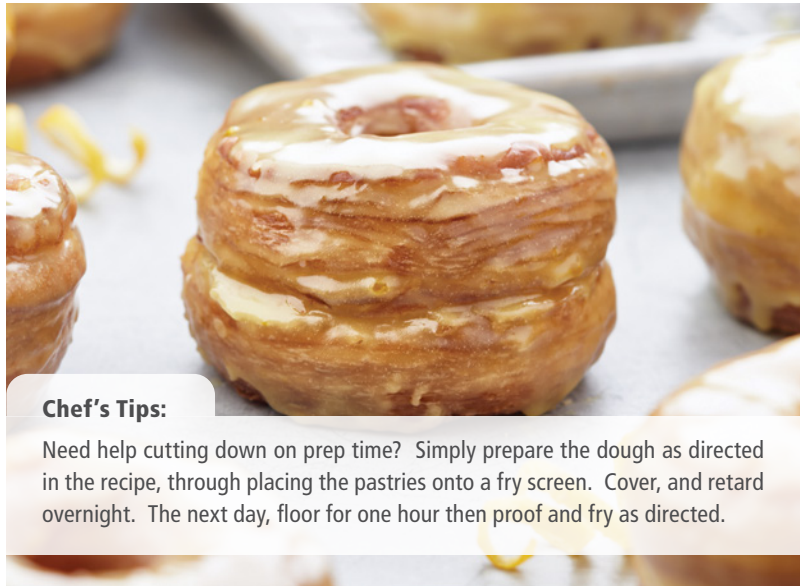
Chef's Tip:

Need help cutting down on prep time? Simply prepare as directed in the recipe, through placing the cinnamon rolls. Cover, and retard overnight. The next day, floor for two hours and bake.

Lemon Glazed Croissant Donut

- Dawn Croissant Squares (01378993)
- Water
- Dawn Exceptional® Medium-Thick Set Vegan Original Donut Glaze (00204123)
- Dawn Lemon Fruit Bits (00015784)

Place croissant squares on papered sheet trays and let thaw until just pliable. Spray half of the squares with water then lay a second square on top and press together. Cut with a ring donut cutter. Place onto fry screens and let come to room temperature. Proof for 30 minutes. Fry at 350° F for 2 minutes per side. Let cool completely. For every pound of donut glaze used, mix in 1 oz lemon fruit bits. Dip donuts in prepared glaze.



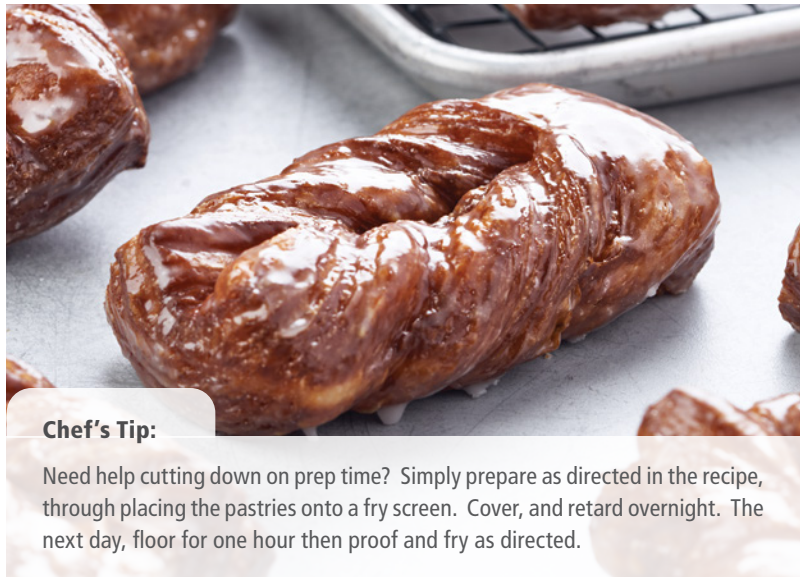
Chef's Tips:

Need help cutting down on prep time? Simply prepare the dough as directed in the recipe, through placing the pastries onto a fry screen. Cover, and retard overnight. The next day, floor for one hour then proof and fry as directed.

Kettle Danish

- Danish Dough Squares (00053678)
- Dawn Thinnest Set Fast Finish Original Donut Glaze (00139519)

Thaw Danish squares until just pliable. Spray half with water and then stack a second square on top and press together. Cut each square in half to form two rectangles. Cut a slit down the middle of each rectangle leaving at least ½" at each end. When the Danish is pliable enough so that it won't rip, fold one end through the back of the slit to form a loose knot. Stretch slightly and place onto frying screens. Proof for 30 minutes. Fry at 350° F for 2 minutes per side. Glaze immediately.



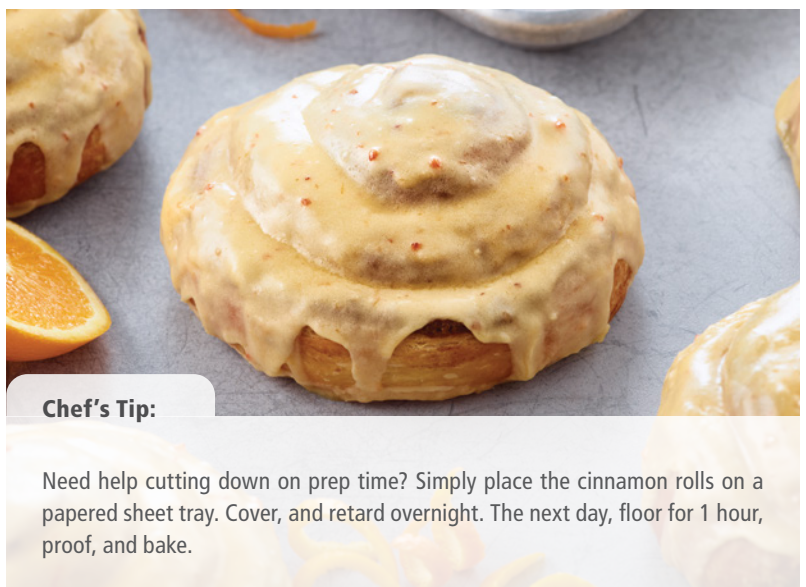
Chef's Tip:

Need help cutting down on prep time? Simply prepare as directed in the recipe, through placing the pastries onto a fry screen. Cover, and retard overnight. The next day, floor for one hour then proof and fry as directed.

Orange Iced Cinnamon Roll

- Dawn Frozen Uniced Cinnamon Roll (02459081)
- Dawn Cream Cheese Flat Icing (00018440)
- Dawn Orange Fruit Bits (00015818)

Place cinnamon rolls onto papered sheet trays. Proof for 30 minutes. Bake at 375° F until golden brown and at least 200° F internally. For every pound of cream cheese icing, add 1 oz of orange fruit bits. Spread the icing liberally over each cinnamon as soon as they come out of the oven. Let cool completely.



Chef's Tip:

Need help cutting down on prep time? Simply place the cinnamon rolls on a papered sheet tray. Cover, and retard overnight. The next day, floor for 1 hour, proof, and bake.

Fried Stuffed Croissants

- Dawn Traditional Mini Croissant (00530982)
- Dawn Exceptional® Pureed Fruit with Seeds Raspberry Filling Pouch Pak (02405282)
- NUTELLA® Hazelnut Spread Piping Bag (02410926)
- Dawn Exceptional® Bavarian Crème Filling Pouch Pak (02404903)
- Dawn Thinnest Set Fast Finish Original Donut Glaze (00139519)

Place frozen croissants onto sprayed and papered sheet trays and bring to room temperature. Place on fry screens. Proof for 45 minutes. Fry submerged at 375°F for 3 minutes. Let cool. Place an open piping tip into three pastry bags and fill each with a different filling. Fill croissants and coat with donut glaze.



Chef's Tip:

Need help cutting down on prep time? Simply prepare as directed in the recipe, through placing the pastries onto a fry screen. Cover, and retard overnight. The next day, floor for one hour then proof and fry as directed.



Everything Cheese Straws

- Dawn Puff Pastry 10"x15" Sheet (00973752) **or**
Dawn Puff Pastry 10"x15" Sheet (00064493)
- Whole Shell Eggs*
- Water
- Cheddar Cheese
- Everything Bagel Seasoning

Let puff pastry sheets thaw until just pliable. Place on cutting board. Brush each sheet with 1.5 oz of egg wash. Top evenly with 1 oz of bagel seasoning and 2 oz of shredded cheddar cheese. Cut into 1" strips; use the width of a ruler as a guide. Twist and place onto papered sheet trays. Bake at 375° F until golden brown.

Egg Wash: 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.

Featured Products

Puff Pastry

		Case Count/ Pack Size
955784	Dawn® Pre-Formed Puff Pastry Squares, 5x5", 2.5 oz	4/30 ct
64535	Dawn® Pre-Formed Puff Pastry Squares, 5x5", 3 oz	4/30 ct
973752	Dawn® Pre-Formed Puff Pastry Sheets, 10x15"	20 ct
64493	Dawn® Pre-Formed Puff Pastry Sheets, 10x15"	30 ct

Danish

		Case Count/ Pack Size
53678	Dawn® Pre-Formed Danish Squares	4/30 ct
76828	Dawn® Pre-Formed Danish Figure 8's, 2.5 oz	100 ct
76836	Dawn® Pre-Formed Danish Snails, 2.5 oz	108 ct
1006908	Danish® Dough Slabs, 15#	2 ct

Croissant

		Case Count/ Pack Size
1378993	Dawn® Croissant Squares, 4x4", 3 oz	96 ct
530982	Dawn® Mini Croissants, 1.25 oz	336 ct

Cinnamon Roll

		Case Count/ Pack Size
2459081	Dawn® Uniced Cinnamon Roll, 4.5 oz	72 ct

Glaze

		Case Count/ Pack Size
204123	Dawn Exceptional™ Medium-Thick Set Vegan Original Donut Glaze	50#
139519	Dawn® Thinnest Set Fast Finish Original Donut Glaze	40#
16972	Dawn® Honey Pectin Fruit & Pastry Glaze	20#

Fruit Bits

		Case Count/ Pack Size
15784	Dawn® Lemon Fruit Bits	10#
15867	Dawn® Strawberry Fruit Bits	10#
15818	Dawn® Orange Fruit Bits	10#

Dairy

		Case Count/ Pack Size
2493310	Bakery Essentials™ Single Gum Cream Cheese	10/3#
502098	Dairy Gold Heavy Whipping Cream, ½ Gallon	6 ct
1046334	Plugrá® European Style Unsalted Butter, 1#	36 ct

Nuts

		Case Count/ Pack Size
217000	American Almond™ Almond Paste	7#
1321645	Blue Diamond® Natural Sliced Almonds	25#
2461606	South Georgia Pecan Company Fancy Junior Mammoth Pecan Halves	30#
2407692	South Georgia Pecan Company Fancy Medium Pecan Pieces	30#

Fillings

		Case Count/ Pack Size
2404903	Dawn Exceptional® Bavarian Crème Filling Pouch Pak	12/2#
2407824	Dawn Exceptional™ Diced Fruit Dark Red Strawberry Filling Pouch Pak	12/2#
2405092	Dawn Exceptional® Rich Taste Cream Cheese Filling Pouch Pak	12/2#
2405282	Dawn Exceptional® Pureed Fruit with Seeds Raspberry Filling Pouch Pak	12/2#
2407840	Dawn Exceptional® Chopped Fruit Apple Filling Pouch Pak	12/2#
2405092	Dawn Exceptional® Rich Taste Cream Cheese Filling Pouch Pak	12/2#
2489426	Dawn® Pumpkin Cream Cheese Filling	18#
2410380	Dawn® Chopped Fruit Cherry Filling	35#
2405224	Dawn Exceptional® Rich Taste Lemon Filling	35#
2405117	Dawn Exceptional® Whole Fruit Blueberry Filling	35#
2410273	Dawn Exceptional® Sliced Fruit Apple Filling	33#

Icings

		Case Count/ Pack Size
18440	Dawn® Cream Cheese Flat Icing	17#
18952	Dawn Exceptional® Fon Dip White Flat Icing	50#
3012130	Dawn Exceptional® E-Z Open™ White Flat Icing	40#
920282	Dawn Exceptional® Classic Caramel Flavored Fudge Icing	24#
878902	Dawn Exceptional® Classic Chocolate Fudge Icing	50#

Toppings

		Case Count/ Pack Size
26294	Dawn® Original Sticky Bun Smear	50#
27078	Dawn Exceptional® Streusel	32#
1053157	Kerry™ Pink Sanding Sugar	8#
3036532	Kerry™ White Sanding Sugar	8#
2402155	Armour/Eckrich ½" Real Bacon Bits	2/5#
2484731	Sugar Foods Pretzel Stick	7#
653130	TR Toppers Chopped Heath® Candy Bars Pieces	2/5#
2410926	NUTELLA® Hazelnut Spread Piping Bag	6/35.2 oz

Other

		Case Count/ Pack Size
2498154	Bakery Essentials™ No Stick Pan Coating, 14 oz	6 ct
3028179	Bakery Essentials™ Golden Brown Sugar	50#



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.**

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