



2022 Spring & Summer Seasonal Inspiration Catalog

Confetti Marshmallow Blondies

- Bakery Essentials™ Carnival Blend Decorettes (03032091)
- All Purpose Flour*
- Dawn Exceptional® R&H® Richcreme® Vanilla Cake Base (00435926)
- Bakery Essentials™ Whole Eggs*
- Bakery Essentials™ Corn Syrup (02506254)
- Light Brown Sugar*
- Kosher Salt
- Bakery Essentials™ Pure Vanilla Extract (03038215)
- Unsalted Butter*
- Gertrude Hawk™ Magical Pink & Yellow Marshmallow Flavored Morsels (03045398)
- Kraft™ Marshmallow Mini Jet Puffed (00751893)
- Bakery Essentials™ No Stick Pan Coating (02498154)

In a small mixing bowl, mix 7.5 oz decorettes with 0.5 oz all-purpose flour and reserve. In a stand mixer fitted with the paddle attachment, mix 5 pounds crème cake base, 1 pound whole eggs, 7 oz corn syrup, 1 pound brown sugar, 0.5 oz salt, and 0.05 oz vanilla extract. Mix for 1 minute on 1st speed, then 2 minutes on 2nd speed. Scrape the bowl and then add 11 oz butter and 4 oz water. Mix for 2 minutes on 2nd speed. Scrape the bowl again then add 8 oz sprinkle/flour mix, 8 oz magical morsels, and 2 oz mini marshmallows. Mix on 1st speed for 30 seconds.

Spray and line two half sheet pans. Deposit 4 pounds batter and spread to edges of pan. Top with 2 oz sprinkles and 4 oz of magical morsels. Bake at 350°F until set. Quickly sprinkle with

marshmallows so that the warmth will adhere them to the blondies. You may need to return the blondie to the oven for 30-60 seconds to help adhere the marshmallows to the blondie. Freeze. Unmold and cut while frozen (this step is optional, but the blondies will both unmold and slice much easier from frozen).

Chef's Tip: Mixing the sprinkles and flour is optional, this allows the sprinkles to distribute more evenly in the batter without the colors running. This can be done in advance and stored, just make sure to mix again before using so the floured sprinkles don't separate during storage.

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



Blueberry Lemon Tea Cake

- Dawn Exceptional® R&H® RichCreme® Vanilla Cake Base (00435926)
- Bakery Essentials™ Whole Eggs*
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Water
- Dawn Lemon Fruit Bits (00015784)
- Bakery Essentials™ Lemon Glace Fruit Peels (03035368)
- Wyman's® Grade A Wild Blueberries (00077727)
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn Exceptional® Fon Dip White Flat Icing (00018952) or Dawn Exceptional® EZ Open™ White Flat Icing (03012130)

Mix cake base according to manufacturer's instructions. For every pound of batter add 6% lemon fruit bits, 10% lemon peel, and 30% blueberries. Deposit 2 pounds of batter into pan spray treated 4 ½" x 9" pans and bake at 350° F until cake springs back lightly when touched. Let cool 10 minutes, then depan and let cool completely. Ice with white flat icing and decorate with fresh blueberries.

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



Chocolate Covered Strawberry Angel Food Cupcakes

- Dawn Exceptional® R&H® Angel Food Cake Mix (00598039)
- Water
- Dawn Exceptional® Cream Cheese Buttercreme Style Icing (02437863)
- Dawn Strawberry Fruit Bits (00015867)
- Van Leer® Shine Dark Chocolate EZ-Melt Wafers (02496364)
- Fresh Strawberries

Line conventional size cupcake pan with paper liners. Mix cake according to manufacturer's instructions then use a #30 black scoop to deposit 1.5 oz batter into each cavity. Bake at 370° F until cupcakes spring back lightly when touched. Let cool completely. For every pound of icing, mix in 2 oz fruit bits. Place flavored buttercreme into a piping bag fitted with an open star tip and pipe a rosette on the top of each cupcake.

For Strawberries: Melt coating chocolate. Dip strawberries in prepared chocolate and place on a parchment lined sheet tray; reserve in the cooler. Place remaining chocolate into a piping bag without a tip; cut a small hole. Pipe a "drip" style puddle on the top of the cupcake, then immediately place the dipped strawberry in the chocolate.



Ube Coconut Cake Donut

- Dawn Exceptional® Majestic® Vanilla Mix (00007997)
- Water
- Canned Coconut Milk*
- Flavorchem® Natural Ube Flavor Type (03039823)
- Chefmaster® Neon Blue Liqua-Gel Color (02333954)
- Chefmaster® Princess Pink Liqua-Gel Color (02457621)
- Chefmaster® Violet Liqua-Gel Color (02333938)
- Dawn Exceptional® Fon Dip White Flat Icing (00018952) or Dawn Exceptional® E-Z Open™ White Flat Icing (3012130)
- Bakery Essentials™ Sweetened Coconut Flake (02493716)

Prepare cake donut mix according to manufacturer's direction with the following adjustments: 22.5% water, 22.5% coconut milk, 0.45% Ube flavoring, 0.25% blue color, 2% pink color and 0.45% violet color. Fry and let cool completely. Color flat icing with violet color and dip donuts into icing, decorate with coconut.

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Orange Creamsicle Cake

- Dawn Exceptional® Baker's Request™ White Cake Mix (00499865)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Dawn Orange Fruit Bits (00015818)
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn Exceptional® Rich Taste Cream Cheese Filling Pouch Pak (02405092)
- Dawn White Buttercreme Style Icing (02434356)
- Chefmaster® Sunset Orange Liqua-Gel Color (02333871)

Prepare cake mix according to manufacturer's instructions. For every pound of prepared batter, mix in 1 oz orange fruit bits and orange gel color. Spray and paper 8" round cake pans and deposit 16 oz batter into each. Bake at 350° F until cake springs back lightly when touched. Let cool completely. Cut each cake layer in half. You will use three half layers for each cake. For every pound of buttercreme, mix in 1.5 oz fruit bits and orange gel color.

Cut cake board in half and place one cake half on top. Pipe orange icing around the edges to form a dam. Fill with cream cheese filling. Repeat for three layers and ice using orange buttercreme. Decorate the top using white buttercreme with a basket weave tip.

Chef's Tip: If available for you, use Dawn Exceptional® Orange Buttercreme Style Icing (02441004) instead of coloring white buttercreme.

Pride Cake

- Dawn Exceptional® Baker's Request™ White Cake Mix (00499865)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Chefmaster® Red Red Liqua-Gel Color (02333912)
- Chefmaster® Tulip Red Liqua-Gel Color (02333920)
- Chefmaster® Sunset Orange Liqua-Gel Color (02333871)
- Chefmaster® Lemon Yellow Liqua-Gel (02333946)
- Chefmaster® Leaf Green Liqua-Gel Color (02333813)
- Chefmaster® Royal Blue Liqua-Gel Color (02333821)
- Chefmaster® Violet Liqua-Gel Color (02333938)
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn White Buttercreme Style Icing (02434356)

Prepare cake mix according to manufacturer's instructions. Color the layers with gel color. Both red gel colors are needed to achieve the perfect red hue. Spray and line 8" round cake pans and deposit 8 oz batter into each. Bake at 350° F until cake springs back lightly when touched. Let cool completely.

Using a #12 green scoop, fill and ice the cake with white buttercreme to crumb coat. In separate bowls, color white icing using gel colors. Both red gel colors are needed to achieve the perfect red hue. Place icings in pastry bags fitted with open tips. On plastic wrap, pipe thick lines of icing side by side, touching each color. Gently roll up plastic wrap to form a cylinder of rainbow icing. Cut the end and place in a piping bag fitted with a large French tip. Pipe a rope border on top of the cake.



Glitter Pride Donuts

- Dawn Exceptional® Raised A 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 (3012130)
- Chefmaster® Red Red Liqua-Gel Color (02333912)
- Chefmaster® Tulip Red Liqua-Gel Color (02333920)
- Chefmaster® Sunset Orange Liqua-Gel Color (02333871)
- Chefmaster® Lemon Yellow Liqua-Gel Color (02333946)
- Chefmaster® Leaf Green Liqua-Gel Color (02333813)
- Chefmaster® Royal Blue Liqua-Gel Color (02333821)
- Chefmaster® Violet Liqua-Gel Color (02333938)
- Kerry™ Red Sanding Sugar (01044817)
- Kerry™ Orange Sanding Sugar (03033531)
- Kerry™ Yellow Sanding Sugar (01053214)
- Kerry™ Green Sanding Sugar (01109679)
- Kerry™ Blue Sanding Sugar (00264598)
- Kerry™ Purple Sanding Sugar (02468438)

Prepare the donut mix according to manufacturer's instructions and shape dough into rings. Fry and let cool completely. Place flat icing into 6 bowls, color one red, one orange, one yellow, one green, one blue, and one purple. Both red gel colors are needed to achieve the perfect red hue. Place sanding sugar in separate bowls. Dip donuts into colored icing, then into corresponding color sanding sugar.



Cherry Cheesecake Coffee Cake Muffin

- Dawn Exceptional® R&H® RichCreme® Vanilla Cake Base (00435926)
- Bakery Essentials™ Whole Eggs*
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn Chopped Fruit Cherry Filling (02410380)
- Dawn Exceptional® Rich Taste Cream Cheese Filling Pouch Pak (02405092)
- Dawn Exceptional® Streusel (00027078)
- Dawn Exceptional® Fon Dip White Flat Icing (00018952) or Dawn Exceptional® E-Z Open™ White Flat Icing (3012130)

Spray a jumbo crown muffin pan and line with paper liners. Mix creme cake base according to manufacturer's instructions. Use a #12 green scoop to deposit batter into each cavity, pipe 0.5 oz cherry filling and 0.5 oz cream cheese filling into muffins. Top with streusel and bake at 350° F until muffins spring back lightly when touched. Let cool completely, depan, and drizzle with white icing.

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

Rustic Red Velvet Cake

- Dawn Exceptional® Baker's Request™ Red Velvet Cake Mix (00547862)
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Water
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn Exceptional® Cream Cheese Buttercreme Style Icing (02437863)
- Mona Lisa™ Semi-Sweet Chocolate Cereal Coated Crispearls (03033999)
- Kerry™ Kingsblingz Gold Crystal Sprinkles (01368697)

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 plus extra for decorating the top of each cake.

Fill and crumb coat with cream cheese buttercreme. Using an uniced cake layer, tear it into varying sized pieces and decorate the top of the cake in a half moon decoration, sprinkle with crispearls and gold sprinkles.

Chef's Tip: To make cake shards for decorating, use your old or stale red velvet cake rounds! Older cakes tear more easily for pretty decoration on top!

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



Did you know Red Velvet cake is a common
dessert for celebrating Juneteenth?



Pretzels & Beer Cupcakes

- Dawn Exceptional® Baker's Request™ Devil's Food Cake Mix (00495128)
- Stout Beer
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Pretzels
- Van Leer® Shine Dark Chocolate EZ- Melt Wafers (02496364)
- Dawn White Buttercreme Style Icing (02434356)
- Kerry™ KingsBlingz Grande Pearl Sprinkles (02388628)
- Kerry™ 12/14 White Non-Pareils (01043752)

Line jumbo size cupcake pan with paper liners. Mix cake according to manufacturer's instructions subbing water for the stout beer, 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.

Melt coating chocolate. Dip pretzels halfway in prepared chocolate and place on a parchment lined sheet tray: reserve in the cooler. Place white buttercreme into pastry bags fitted with different sized open tips. Pipe icing on top of cupcakes to look like bubbles and immediately top with grande pearls and white non-pareils. Top with chocolate dipped pretzel.

Chef's Tip: Don't have stout on hand? Any beer can be used in this recipe!

Raspberry Lemonade Old Fashioned Donut

- Bakery Essentials™ 6 Color Rainbow Decorettes (03031162)
- Bakery Essentials™ Yellow Decorettes (03032152)
- Kerry™ 12/14 Pink Non-Pareils Sprinkles (01128851)
- Kerry™ Kingsblingz Diamond Crystal Topping (01363126)
- Kerry™ KingsBlingz Grande Pearl Sprinkles (02388628)
- Dawn Exceptional® Lemon Old Fashioned Mix (02484773)
- Water
- Dawn Exceptional® Fon Dip White Flat Icing (00018952) or Dawn Exceptional® E-Z Open™ White Flat Icing (3012130)
- Dawn Raspberry Icing Fruit Bits (00015859)
- Chefmaster® Princess Pink Liqua-Gel Color (02457621)

For sprinkles: Combine 1 pound rainbow decorettes, 1 pound yellow decorettes, 12 oz pink non-pareils, 8 oz sanding sugar and 12 oz grande pearls. Reserve.

Prepare the lemon old fashioned donuts according to manufacturer's instructions. Fry and let cool completely. For every pound of icing use 1 oz fruit bits. Color with pink gel color. Dip donut into the raspberry icing and immediately top with prepared sprinkles.





Strawberry Sprinkle Cake Donut

- Kerry™ Pastel Confetti (02385260)
- Kerry™ 12/14 White Non-Pareils (01043752)
- Kerry™ Pink Sanding Sugar (01053157)
- Kerry™ KingsBlingz Grande Pearl Sprinkles (02388628)
- Bakery Essentials™ Pink Decorettes (03032589)
- Dawn Exceptional™ Majestic® Strawberry 'N Cream Mix (00008581)
- Water
- Dawn Exceptional™ Fon Dip White Flat Icing (00018952) or Dawn Exceptional™ E-Z Open™ White Flat Icing (3012130)
- Dawn Strawberry Fruit Bits (00015867)

For sprinkles: combine 1 pound confetti sprinkles, 8 oz white non-pareils, 12 oz pink sanding sugar, 12 oz of grande pearls and 8 oz pink sprinkles. Reserve.

Prepare the strawberry donuts according to manufacturer's instructions. Fry and let cool completely. For every pound of flat icing, mix in 1 oz fruit bits. Dip donuts into strawberry icing and immediately top with prepared sprinkles.

Key Lime Pie

- Graham Cracker Crust*
- Bakery Essentials™ Whole Eggs*
- Dawn Key Lime Pie Flavored Filling (02406082)
- Dawn Exceptional™ VelveTop™ Enhanced Stability Vanilla Whipped Icing and Filling Liquid (00492687)

Brush prepared 9" pie shell with egg wash, bake at 375° F until golden brown. Let cool completely. Place 1 pound 12 oz key lime pie filling into crust and smooth to the edges. Decorate the top as desired with whipped topping.

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.





Patriotic Brownies

- Dawn Exceptional® R&H® Fudgey Brownie Mix (00874223)
- Water
- 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)
- Chefmaster® Red Red Liqua-Gel Color (02333912)
- Chefmaster® Burgundy Wine Liqua-Gel Color (02333897)
- Chefmaster® Navy Blue Liqua-Gel Color (02471788)
- Dawn Exceptional® Classic Chocolate Fudge Icing (00878902)
- Kerry™ Red, White, and Blue Star Sprinkles (02311728)

Mix brownie mix according to manufacturer's directions. Line a half sheet tray with parchment paper and treat with pan spray. Deposit 3 pounds batter, spread to edges, and bake at 350° F until set. Let brownies cool completely then freeze. Unmold and cut while frozen (this step is optional, but the brownies will both unmeld and slice much easier from frozen). Place white icing in two separate bowls. Color one red using both the red and burgundy colors and the other blue; reserve. Spread brownies with warmed fudge icing, drizzle with prepared colored icings, and sprinkle with patriotic sprinkles.

Berry Patch Donuts

- Granulated Sugar*
- Bakery Essentials™ Clear Vanilla Flavoring*
- Dawn Exceptional® Raised A Mix (00025437)
- Red Star® Compressed Yeast (00917958)
- Water
- Dawn Exceptional® Mixed Berry Filling (02504331)
- Dawn Chopped Fruit Blueberry Filling (02405399)
- Dawn Exceptional® Pureed Fruit with Seeds Raspberry Filling Pouch Pak (02405282)
- Dawn Exceptional® Diced Fruit Dark Red Strawberry Filling Pouch Pak (02407824)

For vanilla donut sugar: mix 5 pounds granulated sugar with 1 oz of clear vanilla. Spread an even layer onto papered sheet trays and let sit at room temperature overnight. Blend sugar in a food processor until finely ground.

Prepare the donut mix according to manufacturer's instructions and shape dough into Bismark's. Fry and let cool completely. Cover the donuts generously with vanilla sugar. Fill with desired berry fillings.

Chef's Tip: Flavoring of the sugar is optional; this fun technique can be used with other flavors as well!

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



Peaches 'n Cream Danish

- Dawn Exceptional® Danish Mix (00491069)
- Water
- Bakery Essentials™ Whole Eggs*
- Red Star® Compressed Yeast (00917958)
- Bakery Essentials™ Roll-In Bakers Margarine (02505529)
- Dawn Exceptional® Bavarian Creme Filling Pouch Pak (02404903)
- Peach Slices IQF (00216333)
- Dawn Sprayable Clear Fruit & Pastry Glaze (00737075)
- Dawn Exceptional® Fon Dip White Flat Icing (00018952) or Dawn Exceptional® E-Z Open™ White Flat Icing (3012130)

Make Danish mix according to manufacturer's directions, using the Danish formula on the bag including lamination. Retard overnight.

The next day, sheet to 1/3 inch and cut into 5" x 5" squares. Line a sheet tray with parchment and place danish on lined trays. Proof for 20 minutes. Pipe a square of Bavarian creme on the danish dough, leaving an inch lip around the edges. Fan peaches on top and bake at 350° F until golden brown and brush or spray with glaze while still hot from the oven. Drizzle with white icing once cool.

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



Confetti Roll

- Bakery Essentials™ Roll-In Bakers Margarine (02505529)
- Granulated Sugar*
- Bakery Essentials™ Natural and Artificial Butter & Vanilla Flavor (03037157)
- Dawn Exceptional® Danish Mix (00491069)
- Red Star® Compressed Yeast (00917958)
- Water
- Kerry™ Daisy Flower Decorettes (02388777)
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn Thinnest Set Fast Finish Original Donut Glaze (00139519)

For Filling: Cream together 16 oz margarine, 16 oz granulated sugar, .25 oz salt and 7.5 g flavoring. Reserve.

Prepare the mix according to manufacturer's instructions, following the sweet-dough formula, adding in 0.15% butter and vanilla flavor. Once dough is developed, fold in 8% sprinkles. Roll the dough to a 15" x 48" rectangle and spread with 1 pound 8 oz or six #8 gray scoops of filling and spread to the edges. Roll up dough and cut into 2" pieces. Arrange upright in 8" x 8" heavily sprayed pans. Proof for 20 minutes. Bake at 350° F until golden brown. Immediately depan, glaze, and decorate with sprinkles.

Chef's Tip: Love this idea but want to skip the seasonal sprinkles? Try Kerry™ Pastel Sequins (02313493) instead!

Having trouble knowing when your bread is baked? Yeasted doughs will temp at 200° F when baked through.

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

Toasted Coconut Tres Leches

- Bakery Essentials™ Whole Eggs*
- Dawn Exceptional® Baker's Request™ Coconut Flavored Cake Mix (02494863)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Bakery Essentials™ Whole Sweetened Condensed Milk (02494003)
- Gold Cow® Evaporated Milk (00706145)
- Canned Coconut Milk*
- Dawn Exceptional® VelveTop™ Enhanced Stability Vanilla Whipped Icing and Filling Liquid (00492687)
- Bakery Essentials™ Sweetened Toasted Coconut Flake (02493724)

Place 16% whole eggs and 100% mix in a bowl of a stand mixer fitted with the paddle attachment and follow bag directions for stage one, add in 16% water for stage two, and 16% oil for stage three. Spray and paper two 8" round cake pans and deposit 14 oz batter into each. Bake until golden brown and cake springs back lightly when touched. Let cool completely. Mix together equal parts by weight sweetened condensed milk, evaporated milk, and coconut milk. Weigh cake, pour the same weight prepared milk over cake and let soak in completely. Fill and ice with whipped topping. Decorate with toasted coconut.

Chef's Tip: Changing the amounts of ingredients in this recipe on this mix opens the crumb which allows for greater liquid absorption. You can use this method to utilize any of our Baker's Request™ cake mixes for tres leches!

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



Love this idea but aren't comfortable making tres leches? Simply follow bag directions for the coconut cake mix and omit the milks.



Apple Sugar Cookies

- Dawn Exceptional® R&H® RichCreme® Vanilla Cake Base (00435926)
- Unsalted Butter*
- Bakery Essentials™ Pure Vanilla Extract (03038215)
- Bakery Essentials™ Whole Eggs*
- Whole Milk
- Dawn Chocolate Buttercreme Style Icing (02440981)
- Dawn Exceptional® Light Green Buttercreme Style Icing (02441062)
- Dawn Exceptional® Red Buttercreme Style Icing (02439984)

In the bowl of a stand mixer fitted with the paddle attachment, mix 4 pounds creme cake base, 1 pound softened unsalted butter, 0.8 oz vanilla extract, 1.8 oz whole eggs, and 1.8 oz whole milk. Mix until well combined and mixture looks like cookie dough. Pat dough into a flat circle, wrap with plastic wrap, and place in cooler until completely chilled. Roll to 6 mm thick and cut using an apple shaped cookie cutter. Bake at 350° F until completely set and just starting to color around the edges. Let cool completely. Using a small straight tip, pipe the chocolate buttercreme into a stem. Next, use a leaf tip to add in a light green buttercreme leaf, and finally, use an open star tip in red buttercreme to pipe in the apple.

Chef's Tip: For an apple flavor, reach out to your Dawn Sales Representative for apple flavorings to mix into icing before decorating.

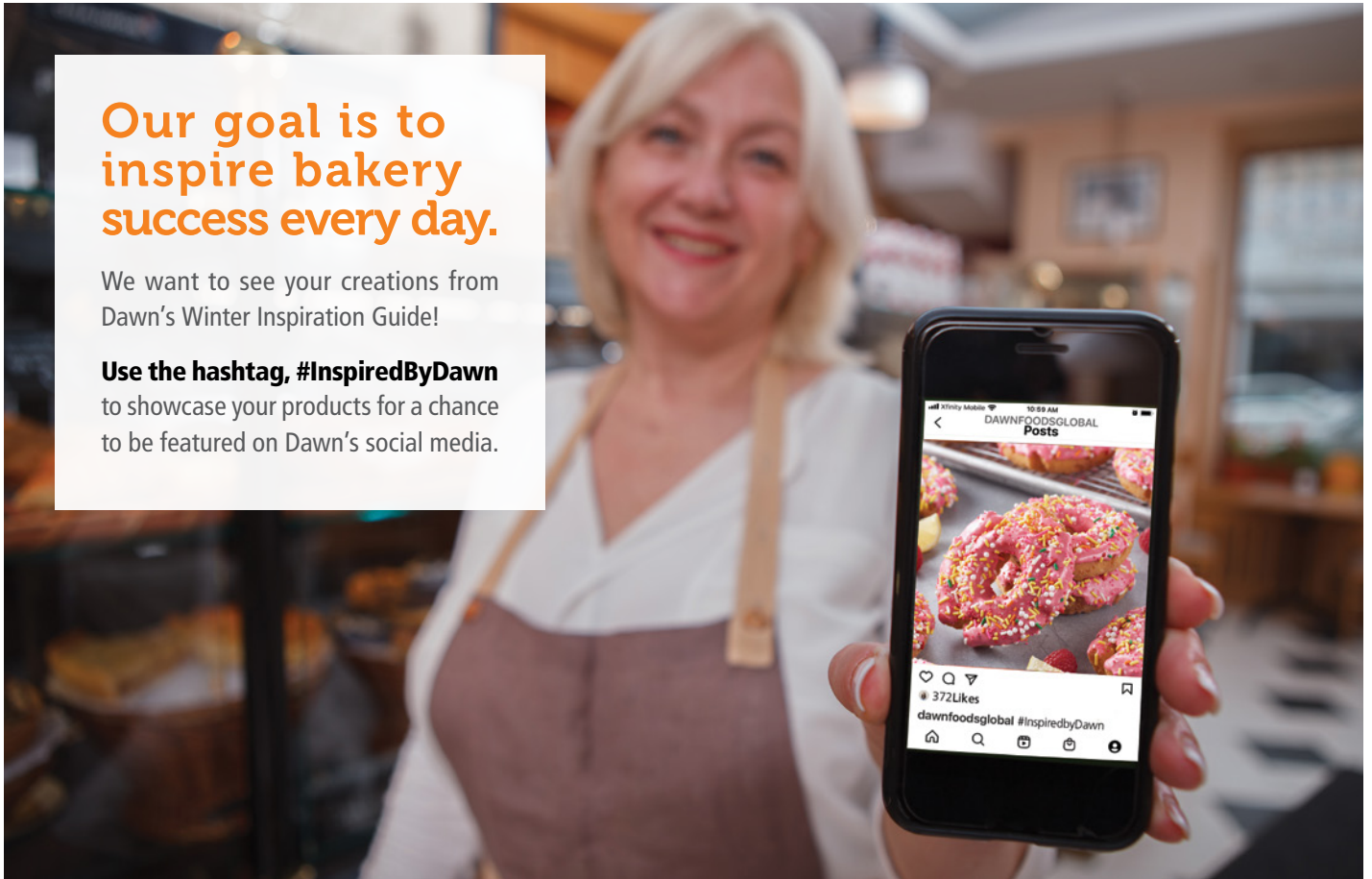
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#InspiredByDawn

Our goal is to inspire bakery success every day.

We want to see your creations from Dawn's Winter Inspiration Guide!

Use the hashtag, #InspiredByDawn to showcase your products for a chance to be featured on Dawn's social media.



Established Trust

For over 100 years, customers have counted on Dawn Foods to help them grow their bakery businesses with the right mix of products, innovations, global perspectives and inspired bakery expertise. From corner bakeries to leading manufacturers, **Dawn Foods help our customers mark the moments in life that matter.**

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