



RASPBERRY GLAZED DONUT

Satisfy your cravings with our Raspberry Glazed Donut, a delectable treat designed to please your palate effortlessly. Whether solo or shared, these delightful treats promise a moment of indulgence.

Yield: 12 Donuts

INGREDIENTS

RICH'S Heat'N Ice™ Vanilla Icing, 1 Count, 12 lbs (#09976)

Chopped Pistachios

Raspberries

12 Unit **RICH'S** Yeast-Raised Homestyle Donut Ring, 84 Ct, 2.1 oz (#25224)

DIRECTIONS

- 1 Place Ready to Finish Yeast Raised Donut Homestyle Ring (PC13530) 4x6 on lined sheet pan.
- 2 Thaw 60 minutes at room temperature.
- 3 Heat in 375 °F (190 °C) oven for 2-3 minutes.



- 4 Place desired amount of Heat'N Ice icing (PC09976) in icing warmer and heat to 110 °F.
- 5 In a bowl, mix 2-3 tbsp of raspberry jam with 1 cup of Rich's Vanilla Heat'N Ice Icing. Stir until combined.
- 6 Glaze donuts by directly dipping donuts halfway into warm icing and carefully lift donut back out again. Set them on a cooling rack to allow the excess icing to drip off.
- 7 Before the glaze sets, top the glazed donuts with chopped pistachios and fresh raspberries.
- 8 Allow icing to dry for 2-5 minutes.