



BLUEBERRY DONUT

Delight in our fruity Blueberry Donut, ready in minutes. Thaw, bake, and top with tangy Lemon Glaze made with Rich's Vanilla Heat'N Ice Icing and blueberry jam for a burst of sweetness.

Yield: 12 Donuts

INGREDIENTS

12 Item **RICH'S** READY TO FINISH CAKE DONUT
BLUEBERRY RING NATURALLY & ARTIFICIALLY
FLAVORED (#03711)

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

DIRECTIONS

- 1 Place the Ready to Finish Cake Donut Blueberry Ring (PC03711) on lined sheet pan.
- 2 Thaw 60 minutes at room temperature.
- 3 Heat in 375 °F (190 °C) oven for 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 blueberry jam with 1 cup of Rich's Vanilla Heat'N Ice Icing.
- 6 Stir until combined.
- 7 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.
- 8 Allow glaze to dry for 2-5 minutes.