



LEMON CAKE DONUT

Enjoy the tangy goodness of our Lemon Cake Donut, a refreshing treat perfect for any occasion. Simply place our Ready to Finish Cake Donut Old Fashioned Plain Ring on a lined sheet pan, let it thaw for 30-45 minutes at room temperature, then heat in a 375°F (190°C) oven for just 1 minute. For the zesty Lemon Glaze, mix fresh lemon juice, zested lemons, and Rich's Vanilla Heat'N Ice Icing until smooth. Dip each donut into the warm glaze, allowing the excess to drip off, then sprinkle with extra lemon zest for a burst of flavor. With each bite, experience the delightful blend of sweet and tangy flavors that make our Lemon Cake Donut a simple yet irresistible treat.

Yield: 12 Donuts



INGREDIENTS

- 12 Unit **RICH'S** READY TO FINISH CAKE DONUT OLD FASHIONED PLAIN RING (#50151)
- 1 C **RICH'S** Heat'N Ice™ Vanilla Icing, 1 Count, 12 lbs (#09976)
- 2 tbsp. Fresh Lemon Juice
- 2 Unit Lemons

DIRECTIONS

- 1 Place Ready to Finish Cake Donut Old Fashioned Plain Ring (PC50151) on lined sheet pan.
- 2 Thaw 30-45 minutes at room temperature.
- 3 Heat in 375 °F (190 °C) oven for 1 minute.

- 4 Place desired amount of Heat'N Ice icing (PC09976) in icing warmer and heat to 110F.
- 5 In a bowl, mix 2 tbsp of fresh lemon juice, 2 zested lemons, 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 Before the glaze sets, top the glazed donuts extra lemon zest.