



HOLIDAY SPRINKLE DONUT

Indulge in the joy of holiday baking with our easy-to-make Donuts recipe. Start by placing our Ready to Finish Yeast Raised Donut Homestyle Ring on a lined sheet pan and allowing it to thaw for 60 minutes at room temperature. Then, simply heat in a 375°F (190°C) oven for a quick 2-3 minutes. For the perfect finishing touch, dip each donut halfway into our warm Heat'N Ice icing, ensuring a sweet and glossy glaze. Afterward, sprinkle on your favorite holiday-themed sprinkles to add a festive flair. With just a few simple steps, you can create delicious homemade donuts that are sure to impress family and friends during the holiday season.

Yield: 12 Donuts

INGREDIENTS

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

Holiday Sprinkles

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



DIRECTIONS

- 1 Place Ready to Finish Yeast Raised Donut Homestyle Ring (PC13530) 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 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.
- 6 Before the glaze sets, top the glazed donuts with desired holiday sprinkles.
- 7 Allow icing to dry for 2-5 minutes.