



## STRAWBERRY SHORTCAKE DONUT

A warm, fluffy donut freshly tossed in sugar, topped with juicy strawberries and a dollop of whipped cream.

**Yield:** 12 Donuts

## INGREDIENTS

12 **RICH'S** READY-TO-FINISH YEAST RAISED WHOLE GRAIN DONUT RING (#14839)

Strawberries (sliced)

Granulated Sugar

**RICH'S** On Top® Original Whipped Topping, 12 16-Oz Bags (#02559)

## DIRECTIONS

- 1 Day before (minimally 2-3 hours prior), chop strawberries to allow juices to develop
- 2 Place donuts on lined 4x6 sheet pan.
- 3 Thaw 60 minutes at room temperature.
- 4 Preheat oven to 375 F
- 5 Heat in 375 F oven for 2-3 minutes
- 6 Toss donut in sugar to lightly coat
- 7 Plate & top with sliced strawberries
- 8 Add a dollop of On Top to finish



## CHEF NOTES

This recipe provides 2 oz grain eq. per 1 Donut in accordance with USDA guidelines for child nutrition.