



EVERYTHING BAGEL DONUT BITES

Our Everything Bagel Donut Bites are the perfect mix of savory and sweet. These donut holes, sprinkled with everything bagel seasoning and served with a side of creamy cream cheese, are a fun and tasty way to start the day!

Yield: 6 pieces



INGREDIENTS

Everything Bagel Seasoning

Cream Cheese

RICH'S Ready to Finish Yeast Raised Donut Hole Made With Whole Grain, 384 .41-Oz Donuts (#25220)

DIRECTIONS

- 1 Thaw out Ready To Finish Yeast Raised Donut Holes according to provided directions.
- 2 Mist donut holes with water & sprinkle everything bagel seasoning on top.
- 3 Bake at 350 degrees for 3-5 minutes so the seasoning sticks.
- 4 Serve with a side of cream cheese.

CHEF NOTES

This recipe provides 2 oz grain eq. per 6 donut holes in accordance with USDA guidelines for child nutrition.