

## Fall Donut Decorating Ideas



### Apple Cider Donuts

Use Deluxe Donut Mix (#5708150). Substitute unsweetened apple cider for half the water; mix as usual.

### Lemon Meringue Donuts

Cut raised shells in half; top with Classic Lemon Filling (#7820438); cover with meringue and bake until golden.

### Maple Walnut Donuts

Fill raised shells with maple creme (1 oz. Mapleine to 1 lb. White Whoopie Pie Filling (#7508421). Frost with maple flavored white icing and sprinkle with chopped nuts.

### Gingerbread Donuts

Add 2 oz. of ground ginger, 1 oz. cinnamon, 4 oz. molasses and 1 lb., 14 oz. of water to 5 lbs. of Hand Cut Cake Donut Mix (#5708150).

### Yeast Raised Ghosties

With any yeast raised donut mix, roll dough to slightly thinner than normal thickness and cut with commercial ginger bread man cutter. Pinch legs together; proof and fry; coat with RTU Vanilla Dip (#5130422) or vanilla spreadable icing and pipe on facial features.

### Jack-O-Lantern Donuts

Fill raised shells with pumpkin filling (1 part canned pumpkin to 4 parts White Whoopie Pie/Donut Creme #7508421). Ice orange and pipe on green stem and features or use candy corn for eyes & nose.

**Spiced Apple Cider Donuts** Using Apple Cinnamon Nugget Donut Mix (#5719150) substitute unsweetened apple cider for half the water, mix as usual.

### Corn or Apple Fritters

Add chopped apples and cinnamon or drained niblet corn to scrap yeast raised dough. Chop to distribute; scale 2 oz. portions, press together, proof, fry and glaze. Or omit apple pieces and fill with Apple Donut Filling (#7501436) after glazing.

### Pumpkin Donuts

To 10 lbs. of Deluxe Donut Mix (#5708150) add 2 lbs. of canned squash or pumpkin and 2 lbs. water (3 lbs., 4 oz. for machine cut). Add approx. 2 oz. of pumpkin spices to taste.

### Monkey Fingers

Fill plain cake sticks with banana creme (one part pureed or mashed bananas with four parts White Whoopie Pie/Donut Creme (#7508421). Coat with RTU Chocolate Dip (#5129422).

*Our recipes are created by the experienced bakers from our Technical Services Team. If you have any questions, please call Tech Services at 800-666-4937 x 3309.*