

Mini Cakes or Doughnuts Preparation

1. In a mixing bowl, combine dry ingredients. Add oil.
2. Whisk in liquid ingredients until well blended. Allow 10 minutes before serving.
3. Spray sheet pan with oil spray. Using a #16 scoop, scoop mix onto sheet pan. Spray offset spatula and gently press down on scoop to flatten top.
4. If serving doughnuts, create doughnut hole using a gloved thumb.
5. Cover and hold until ready to serve. Serve at room temperature or slightly warmed. If serving warm, cover and place in 350°F convection oven for 5 minutes.
6. Spray offset spatula before moving onto plate. Liberally brush prepared glaze over each doughnut or add topping to mini cake. If making churro doughnuts, sprinkle cinnamon sugar mixture over glaze.



Try this simple glaze recipe!

Mix together ½ cup powdered sugar and 2T milk.
Add in 2T melted butter.

Puree Chocolate Glazed Donut



Ingredients	7 serv	14 serv	21 serv
Rubicon Purée Bread Mix	1 cup	2 cups	3 cups
Sugar	1/4 cup	1/2 cup	3/4 cup
Cocoa Powder	2 Tbsp	4 Tbsp	6 Tbsp
Salt	1/4 tsp	1/2 tsp	3/4 tsp
Vegetable Oil	2 Tbsp	4 Tbsp	6 Tbsp
Hot Water (175-190°F)	1 1/4 cups	2 1/2 cups	3 3/4 cups

Follow doughnut preparation. Brush on glaze or chocolate dessert topping.

Recipe Nutrition for chocolate doughnut (no toppings included)

Calories: 142 • Total Fat: 5g • Saturated Fat: 1g • Trans Fat: 0g • Cholesterol: 0mg • Sodium: 173mg • Total Carbs: 24g
• Dietary Fiber: 2g • Added Sugars: 11g • Protein: 2g

Puree Glazed or Churro Donuts



Ingredients	7 serv	14 serv	21 serv
Rubicon Purée Bread Mix	1 cup	2 cups	3 cups
Sugar	1/4 cup	1/2 cup	3/4 cup
Vanilla Extract	1/2 tsp	1 tsp	1 1/2 tsp
Salt	1/4 tsp	1/2 tsp	3/4 tsp
Vegetable Oil	2 Tbsp	4 Tbsp	6 Tbsp
Hot Water (175-190°F)	1 1/4 cups	2 1/2 cups	3 3/4 cups
Cinnamon Sugar Mixture	To Taste	To Taste	To Taste

Follow doughnut preparation. Brush on glaze. For churro doughnut, sprinkle cinnamon sugar mixture over top.

Recipe Nutrition for plain doughnut (no toppings included)

Calories: 141 • Total Fat: 5g • Saturated Fat: 1g • Trans Fat: 0g • Cholesterol: 0mg • Sodium: 174mg • Total Carbs: 23g • Dietary Fiber: 1g • Added Sugars: 11g • Protein: 2g

Puree Apple Spice Donut



Ingredients	7 serv	14 serv	21 serv
Rubicon Purée Bread Mix	1 cup	2 cups	3 cups
Brown Sugar	1/4 cup, packed	1/2 cup, packed	3/4 cup, packed
Pumpkin Spice Seasoning	2 tsp	4 tsp	6 tsp
Vegetable Oil	2 Tbsp	4 Tbsp	6 Tbsp
Apple Juice (175-190°F)	1 1/4 cups	2 1/2 cups	3 3/4 cups
Cinnamon Sugar Mixture	To Taste	To Taste	



Follow recipe. Spray offset spatula and slightly flatten scoop. Create doughnut hole if making apple spice doughnut. Sprinkle cinnamon sugar mixture over top. Option to drizzle caramel sauce over mini cake.

Recipe Nutrition for apple spice cake or doughnut (no toppings included)

Calories: 163 • Total Fat: 5g • Saturated Fat: 1g • Trans Fat: 0g • Cholesterol: 0mg • Sodium: 98mg • Total Carbs: 29g • Dietary Fiber: 1g • Total Sugars: 16g • Protein: 2g

Puree Lemon Raspberry Filled Donut



Ingredients	7 serv	14 serv	21 serv
Purée Bread Mix	1 cup	2 cups	3 cups
Sugar	1/4 cup	1/2 cup	3/4 cup
Lemon Juice	3 Tbsp	6 Tbsp	9 Tbsp
Salt	1/4 tsp	1/2 tsp	3/4 tsp
Vegetable Oil	2 Tbsp	4 Tbsp	6 Tbsp
Hot Water (175-190°F)	1 cup	2 cups	3 cups
Raspberry Dessert Topping	7 tsp	14 tsp	21 tsp

Follow doughnut preparation. Flatten scoop and dent out the center. Option to spoon in 1 tsp raspberry dessert topping.

Recipe Nutrition for lemon doughnut (no toppings included)

Calories: 141 • Total Fat: 5g • Saturated Fat: 1g • Trans Fat: 0g • Cholesterol: 0mg • Sodium: 173mg • Total Carbs: 24g • Dietary Fiber: 1g • Added Sugars: 11g • Protein: 2g
