

Mini Cakes & Doughnuts

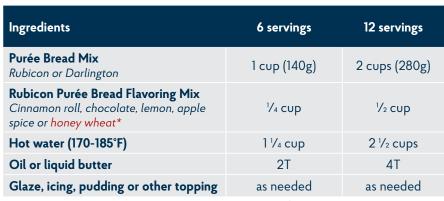
with Rubicon Bread Flavorings











*For glazed or churro doughnuts, use honey wheat flavoring.

Mini Cake Preparation

- Combine purée bread mix and flavoring mix in a mixing bowl. Add oil or liquid butter to mix. Slowly whisk in the hot water until well blended. Let sit 5 minutes.
- 2. Spray muffin tin with food release spray. Using a #16 scoop, scoop mix into each muffin tin and flatten with back of scoop to press the bread into the tin. Cover and hold until ready to serve.
- 3. If serving warm, put covered muffin tin in 350°F convection oven for 5 minutes.
- 4. Turn muffin tin onto sheet tray to release the cakes.
- 5. Add desired topping such as caramel sauce or cinnamon.

Doughnuts Preparation

Follow steps 1-4 above.

- 5. Liberally brush prepared glaze over each doughnut.
- 6. If making churro doughnuts, sprinkle cinnamon sugar mixture over glaze.
- 7. Using a gloved finger, make indents in the middle of each doughnut.



Try this simple glaze recipe!

Mix together $\frac{1}{2}$ cup powdered sugar and 2T milk. Add in 2T melted butter.

Nutrition Facts	Plain	Pancake Waffle	Cinnamon Roll	Apple Spice	Honey Wheat	Lemon	Chocolate
Serving Size	#16 scoop	#16 scoop	#16 scoop	#16 scoop	#16 scoop	#16 scoop	#16 scoop
Calories	120	130	150	150	150	150	150
Total Fat	5g	6g	6g	6g	5g	6g	6g
Saturated Fat	1g	1g	1g	1g	1g	1g	1g
Trans Fat	0g	0g	0g	0g	0g	0g	0g
Cholesterol	0mg	0mg	0mg	0mg	0mg	0mg	0mg
Sodium	100mg	125mg	115mg	110mg	100mg	100mg	125mg
Total Carbohydrates	17g	20g	24g	24g	24g	24g	24g
Dietary Fiber	1g	1g	1g	1g	1g	1g	1g
Sugars	4g	5g	11g	11g	11g	11g	10g
Protein	2g	3g	2g	2g	2g	2g	2g