



# DAWN® CREME CAKE PRODUCTION GUIDE

R&H® RICHCREME® BASE  
PREMIUM CREME CAKE BASE

**Dawn®**  
FOOD PRODUCTS, INC.



# TABLE OF CONTENTS

Overview .....	1-2
Formulations .....	3-42
Merchandising/ Ideas .....	43-54
The Bucket Method .....	55-58

Baking Tips .....	59-61
Dawn Products .....	63-66
Basics of Baking .....	67-76

# INDEX OF FORMULAS

Almond Poppyseed Cake or Muffin ..	3-4
Apple Spice Cake or Muffin .....	5-6
Banana Nut Cake or Muffin .....	5-6
Black Forest Cake or Muffin .....	7-8
Blueberry Cake or Muffin .....	9-10
Carrot Cake or Muffin .....	9-10
Cherry Swirl Pound Cake .....	39-40
Cherry Cake or Muffins .....	39-40
Chiffon Creme Cake .....	17-18
Chocolate Chip Cake or Muffin .....	18-19
Chocolate Chocolate Chip Cake or Muffins .....	19-20
Chocolate Kiss Cake .....	37-38
Chocolate Macaroon Cake or Muffins .....	21-22
Chocolate Mint Cake or Muffins .....	21-22
Chocolate Raspberry Cheesecake .....	34
Cornbread Cake or Muffins .....	23-24

Cranberry Orange Nut Cake or Muffins .....	27-28
Crumb Cake .....	33
Egg Nog Cake or Muffins .....	25-26
Fruit & Cheese Coffee Cake Squares .....	27-28
Fruit Swirl Cake .....	13-14
Lemon Poppyseed Cake or Muffin .....	13-14
Mocha Cake and Muffins .....	35-36
Neapolitan Cake .....	37-38
Pecan Turtle Cake .....	29-30
Peanut Butter & Chocolate Cake or Muffin .....	15-16
Pineapple Upside Down Cake .....	41-42
Pina Colada Cake or Muffin .....	15-16
Pumpkin Cake or Muffin .....	11-12
Raspberry Chocolate Cake or Muffin .....	11-12
Sock It To Me Cake .....	31-32



*Count on the Proven Winner...*

A young boy in a red and white striped baseball uniform and a black helmet is smiling and holding a brown leather baseball glove. He is standing behind a table covered with a blue cloth. On the table are several baked goods: a large almond cake on a white plate with green leaves, a loaf of bread on a white plate with green leaves, a slice of bread on a white plate with green leaves, and a muffin on a green plate. In the background, a large circular seal reads "GUARANTEED QUALITY" and features a cornucopia of food. A box of R&H Richcreme Base is also visible on the table.

**R&H**

**RICHCREME<sup>™</sup>**  
**BASE**

"The Original Creme Cake"

NET WEIGHT 20 lbs

# R&H® RichCreme® Base “The Original Creme Cake” Available as a Complete Mix or Base

The Original Creme Cake from R&H® was developed in the 1960’s when one of our test bakers added R&H® Speedy Creme® (a custard style pie filling) and Vegetable Oil to R&H® White Cake Base.

The resulting product was absolutely amazing. After intense modification and scrutiny in our lab the Original Creme Cake Mix was developed. The formula is the same today as it was thirty years ago.

It has a wonderful flavor, a long shelf-life, a delicious pudding style eating texture, incredible fruit suspending capabilities, and remarkable tolerance under the most extreme bakery conditions. R&H® RichCreme® Base is one of our best selling baking mix products, *“often copied but never duplicated.”*

FEATURES	BENEFITS
Industry Standard Performance	<ul style="list-style-type: none"><li>• Superior flavor</li><li>• Superior appearance</li><li>• Superior moistness</li></ul>
Long Shelf Life	<ul style="list-style-type: none"><li>• Reduced stales</li><li>• Higher level of consumer satisfaction</li><li>• Can be produced more efficiently</li></ul>
Versatile	<ul style="list-style-type: none"><li>• Works in a wide array of baking pans</li><li>• Produces a wide variety of cakes &amp; muffins</li></ul>
Tolerant	<ul style="list-style-type: none"><li>• Works under a wide range of shop conditions</li><li>• Unskilled help can produce quality product</li></ul>
Thick Batter	<ul style="list-style-type: none"><li>• Easy to handle</li><li>• Excellent fruit suspension qualities</li></ul>
Made By Dawn	<ul style="list-style-type: none"><li>• Guaranteed quality and consistency</li><li>• Technical Support available</li><li>• Merchandising support materials available</li><li>• Available Nationwide</li></ul>



# Almond Poppyseed Cake or Muffins

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
STAGE 1			
R&H® RichCreme® Base	30 lb	10 lb	<b>POUR:</b> Whole eggs into mixing bowl. <b>ADD:</b> R&H® RichCreme® Base, R&H® Flavor and Poppy Seeds. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed.
Whole Eggs	10 lb 8 oz	3 lb 8 oz	
R&H® Almond Flavor	1 1/2 oz	1/2 oz	
Poppy Seeds	1 lb 8 oz	8 oz	
STAGE 2			
Vegetable Oil	9 lb	3 lb	<b>ADD:</b> Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed.
Water, cold	6 lb 12 oz	2 lb 4 oz	
TOTAL BATTER WEIGHT	57 lb 13 1/2 oz	19 lb 4 1/2 oz	

	LOAF CAKE	MUFFINS	RING CAKE
<b>SCALE:</b>	1 lb Loaf Pan – 15 oz	Muffin Tin – 2/3 Full	8" Ring Pan – 1 lb 6 oz
<b>BAKE:</b>	350°-360°F, 40-50 minutes	375°-385°F, 18-22 minutes,	350°-360°F, 40-50 minutes depending on size.
<b>TOP:</b>	(Almond Poppyseed Cake) With Dawn® Streusel, or sliced almonds.		
<b>FINISH:</b>	String / Drizzle Ice with Select™ White Roll Icing.		

*For best results when drizzling icing, use a repeating pattern by moving your hand back and forth to create a patterned effect.*

*Did you know that in the central valley of California, where many of the almonds are grown, the L is silent and Almonds are pronounced Amonds?*







*Apple Spice Muffins  
are great at any meal,  
wholesome and  
delicious, a customer  
favorite and repeat  
seller.*





# Apple Spice Cake or Muffins

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
STAGE 1			
R&H® RichCreme® Base	30 lb	10 lb	<b>POUR:</b> Whole eggs into mixing bowl.  <b>ADD:</b> R&H® RichCreme® Base, Bread Flour and Cinnamon. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed.
Whole Eggs	10 lb 8 oz	3 lb 8 oz	
Bread Flour (for muffins)	3 lb	1 lb	
Cinnamon	3/4 oz	1/4 oz	
STAGE 2			
Vegetable Oil	9 lb	3 lb	<b>ADD:</b> Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle. <b>ADD:</b> Baker's Select™ Apple Filling, blend 3 minutes on low speed.
Water, cold	6 lb 12 oz	2 lb 4 oz	
Baker's Select™ Apple Filling	3 lb	1 lb	
OPTIONAL			
R&H® Streusel Topping	3 lb	1 lb	
TOTAL BATTER WEIGHT	62 lb 4 3/4 oz	20 lb 12 1/4 oz	

	LOAF CAKE	MUFFINS	RING CAKE
<b>SCALE:</b>	1 lb Loaf Pan – 15 oz	Muffin Tin – 2/3 Full	8" Ring Pan – 1 lb 6 oz
<b>BAKE:</b>	350°-360°F, 40-50 minutes	375°-385°F, 18-22 minutes, depending on size.	350°-360°F, 40-50 minutes
<b>TOP:</b>	(Apple Spice Cake) With Dawn® Streusel.		
<b>TOP:</b>	(Banana Nut Cake) With Dawn® Streusel and / or Walnuts, if desired.		

# Banana Nut Cake or Muffins

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
STAGE 1			
R&H® RichCreme® Base	30 lb	10 lb	<b>POUR:</b> Whole eggs into mixing bowl.  <b>ADD:</b> R&H® RichCreme® Base, Bread Flour, Banana Puree (or bananas) and Fruit Bits. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed.
Whole Eggs	10 lb 8 oz	3 lb 8 oz	
Bread Flour (for muffins)	1 lb 8 oz	8 oz	
Dawn® Banana Fruit Bits	1 lb 8 oz	8 oz	
Banana Puree (or bananas)	3 lb	1 lb	
STAGE 2			
Vegetable Oil	9 lb	3 lb	<b>ADD:</b> Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle, add walnuts, blend 3 minutes on low speed.
Water, cold	6 lb 12 oz	2 lb 4 oz	
Walnut Pieces	3 lb	1 lb	
OPTIONAL			
Dawn® Streusel Topping	3 lb	1 lb	
TOTAL BATTER WEIGHT	65 lb 4 oz	21 lb 12 oz	

# Black Forest Cake or Muffins

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
<b>STAGE 1</b>			
R&H® Chocolate RichCreme® Base	30 lb	10 lb	<b>POUR:</b> Whole eggs into mixing bowl. <b>ADD:</b> R&H® Chocolate RichCreme® Base, Bread Flour and R&H Rum Flavor. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed.
Whole Eggs	10 lb 8 oz	3 lb 8 oz	
Bread Flour (for muffins)	3 lb	1 lb	
R&H® Rum Flavor	3 oz	1 oz	
<b>STAGE 2</b>			
Vegetable Oil	9 lb	3 lb	<b>ADD:</b> Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed. <b>ADD:</b> Baker's Select™ Cherry Filling. Fold in by hand.
Water, cold	6 lb 12 oz	2 lb 4 oz	
Baker's Select™ Cherry Filling	3 lb	1 lb	
<b>OPTIONAL</b>			
Dawn® Streusel Topping	3 lb	1 lb	
<b>TOTAL BATTER WEIGHT</b>	<b>62 lb 7 oz</b>	<b>20 lb 13 oz</b>	

	LOAF CAKE	MUFFINS	RING CAKE
<b>SCALE:</b>	1 lb Loaf Pan – 15 oz	Muffin Tin – 2/3 Full	8" Ring Pan – 1 lb 6 oz
<b>BAKE:</b>	350°-360°F, 40-50 minutes	375°-385°F, 18-22 minutes, depending on size.	350°-360°F, 40-50 minutes
<b>FINISH:</b>	<b>(Black Forest Cake)</b> Using Pastry Bag, top with Dawn® Spred 'N Gloss then Cherry Icing (add Dawn® Cherry Fruit Bits to Select™ White Roll Icing to desired color). Top with Cherries and/or Chocolate Shavings.		

*Make sure your baker pays attention to the finishing touches. Six or seven fresh cherries or chocolate shavings add pennies to your cost but can add dollars to your selling price.*







# Blueberry Cake or Muffins

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
STAGE 1			
R&H® RichCreme® Base Whole Eggs	30 lb 10 lb 8 oz	10 lb 3 lb 8 oz	<b>POUR:</b> Whole eggs into mixing bowl.  <b>ADD:</b> R&H® RichCreme® Base, blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed.
STAGE 2			
Vegetable Oil Water, cold Blueberries-Fresh / Frozen	9 lb 6 lb 12 oz 3 lb	3 lb 2 lb 4 oz 1 lb	<b>ADD:</b> Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed. <b>ADD:</b> Blueberries. Fold in by hand. NOTE: keep frozen (or dry) until last minute to prevent “bleeding” into batter, see troubleshooting.
TOTAL BATTER WEIGHT	59 lb 4 oz	19 lb 12 oz	

	LOAF CAKE	MUFFINS	RING CAKE
<b>SCALE:</b>	1 lb Loaf Pan – 15 oz	Muffin Tin – 2/3 Full	8” Ring Pan – 1 lb 6 oz
<b>BAKE:</b>	350°-360°F, 40-50 minutes	375°-385°F, 18-22 minutes,	350°-360°F, 40-50 minutes depending on size.
<b>TOP:</b>	(Blueberry Cake) With Sanding Sugar or Dawn® Streusel and/or Blueberries.		
<b>FINISH:</b>	Glaze or String Ice with Select™ White Roll Icing.		
<b>TOP:</b>	(Carrot Cake) With Dawn® Streusel, if desired.		

# Carrot Cake or Muffins

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
STAGE 1			
R&H® RichCreme® Base	30 lb	10 lb	<b>POUR:</b> Whole eggs into mixing bowl. <b>ADD:</b> R&H® RichCreme® Base and Bread Flour. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed.
Whole Eggs	10 lb 8 oz	3 lb 8 oz	
Bread Flour (for muffins)	12 oz	4 oz	
STAGE 2			
Vegetable Oil	9 lb	3 lb	<b>ADD:</b> Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle. Add Shredded Carrots, Nuts and Cinnamon, blend 3 minutes on low speed.
Water, cold	6 lb 12 oz	2 lb 4 oz	
Carrots - Shredded	5 lb 4 oz	1 lb 12 oz	
Nuts	2 lb 4 oz	12 oz	
Cinnamon	3/4 oz	1/4 oz	
OPTIONAL			
Cranberries (frozen)	3 lb	1 lb	
TOTAL BATTER WEIGHT	64 lb 8 3/4 oz	21 lb 8 1/4 oz	



# Pumpkin Cake or Muffins

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
STAGE 1			
R&H® RichCreme® Base	30 lb	10 lb	<b>POUR:</b> Whole eggs into mixing bowl.  <b>ADD:</b> R&H® RichCreme® Base, Bread Flour, Pumpkin (canned) and Pumpkin Pie Spice. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed.
Whole Eggs	10 lb 8 oz	3 lb 8 oz	
Pumpkin, Canned	2 lb 4 oz	12 oz	
Pumpkin Pie Spice	3/4 oz	1/4 oz	
Bread Flour (for muffins)	3 lb	1 lb	
STAGE 2			
Vegetable Oil	9 lb	3 lb	<b>ADD:</b> Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed.  <b>ADD:</b> Nuts and Soaked Raisins or Cranberries. Fold in by hand.
Water, cold	6 lb 12 oz	2 lb 4 oz	
Nuts	2 lb 4 oz	12 oz	
Raisins (soaked) or	1 lb 8 oz	8 oz	
Cranberries	2 lb 4 oz	12 oz	
TOTAL BATTER WEIGHT	67 lb 8 3/4 oz	22 lb 8 1/4 oz	

	LOAF CAKE	MUFFINS	RING CAKE
<b>SCALE:</b>	1 lb Loaf Pan – 15 oz	Muffin Tin – 2/3 Full	8" Ring Pan – 1 lb 6 oz
<b>BAKE:</b>	350°-360°F, 40-50 minutes	375°-385°F, 18-22 minutes, depending on size.	350°-360°F, 40-50 minutes
<b>TOP:</b>	(Pumpkin Cake) With Dawn® Streusel or Nuts, if desired.		
<b>FINISH:</b>	(Raspberry Chocolate Cake) Using Pastry Bag, top with Pink Roll Icing, then Select™ White Roll Icing and garnish with Fresh Raspberries.		

# Raspberry Chocolate Cake or Muffins

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
STAGE 1			
R&H® Chocolate RichCreme® Base	30 lb	10 lb	<b>POUR:</b> Whole eggs into mixing bowl.  <b>ADD:</b> R&H® Chocolate RichCreme® Base and Bread Flour. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed.
Whole Eggs	10 lb 8 oz	3 lb 8 oz	
Bread Flour (for muffins)	3 lb	1 lb	
STAGE 2			
Vegetable Oil	9 lb	3 lb	<b>ADD:</b> Incorporate Salad Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle. Add Dawn® Baker's Select™ Raspberry Filling and blend 3 minutes on low speed.
Water, cold	6 lb 12 oz	2 lb 4 oz	
Dawn® Baker's Select™ Raspberry Filling	3 lb	1 lb	
TOTAL BATTER WEIGHT	62 lb 4 oz	20 lb 12 oz	





*Pumpkin Muffin Shapes - what a wonderful presentation for the younger consumer. Add a leaf and stem for an irresistible treat. A perfect item to feature for Halloween.*

*A fresh Raspberry Display creates an unbelievable presentation!*

*To create this high profit cake, invert a paper cup in the center of a ring cake fill with raspberries and add a mint leaf.*



# Lemon Poppyseed Cake or Muffins

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
STAGE 1			
R&H® RichCreme® Base	30 lb	10 lb	<b>POUR:</b> Whole eggs into mixing bowl. <b>ADD:</b> R&H® RichCreme® Base, Lemon Extract and Poppyseeds. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed.
Whole Eggs	10 lb 8 oz	3 lb 8 oz	
Lemon Extract	3 oz	1 oz	
Poppyseeds	1 lb 8 oz	8 oz	
STAGE 2			
Vegetable Oil	9 lb	3 lb	<b>ADD:</b> Incorporate Vegetable Oil and Water and Lemon Fruit Bits gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed.
Water, cold	6 lb 12 oz	2 lb 4 oz	
Dawn® Lemon Fruit Bits	3 oz	1 oz	
TOTAL BATTER WEIGHT	56 lb 8 1/2 oz	18 lb 13 1/2 oz	

	LOAF CAKE	MUFFINS	RING CAKES
<b>SCALE:</b>	1 lb Loaf Pan – 15 oz	Muffin Tin – 2/3 Full	8" Ring Pan – 1 lb 6 oz
<b>BAKE:</b>	350°-360°F, 40-50 minutes	375°-385°F, 18-22 minutes,	350°-360°F, 40-50 minutes depending on size.
<b>TOP:</b>	(Lemon Poppyseed Cake) Top with Lemon Zest and glaze, if desired.		
<b>FINISH:</b>	(Fruit Swirl Cake) Cake may be glazed while still warm or string iced, if desired.		

# Fruit Swirl Cake

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
STAGE 1			
R&H® RichCreme® Base	30 lb	10 lb	POUR: Whole eggs into mixing bowl.  ADD: R&H® RichCreme® Base Flour. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed.
Whole Eggs	10 lb 8 oz	3 lb 8 oz	
STAGE 2			
Vegetable Oil	9 lb	3 lb	ADD: Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle. Blend 3 minutes on low speed. DEPOSIT: Dawn® Filling with piping bag on top of batter, marble in with spatula.
Water, cold	6 lb 12 oz	2 lb 4 oz	
Dawn® Baker's Select™ Fruit Filling	3 lb	1 lb	
TOTAL BATTER WEIGHT	59 lb 4 oz	19 lb 12 oz	



*Lemon Poppyseed Cake -  
Don't forget the zest for  
a fresh appearance.*

*Fruit Swirl Cake -  
RichCreme® suspends  
the fruit throughout  
the cake for a perfect  
show every time.*





*Piña Colada Cake - a taste of the tropics on a hot summer day. Perfect for summer get togethers.*

*Peanut Butter & Chocolate Muffins. A muffin top sandwich, a dessert treat for kids high in protein, another great back-to-school treat!*



# Piña Colada Cake or Muffins

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
<b>STAGE 1</b>			
R&H® RichCreme® Base	30 lb	10 lb	<b>POUR:</b> Whole eggs into mixing bowl.
Whole Eggs	10 lb 8 oz	3 lb 8 oz	<b>ADD:</b> R&H® RichCreme® Base, Bread
Bread Flour (for muffins)	1 lb 8 oz	8 oz	Flour and R&H® Rum Flavor. Blend with
R&H® Rum Flavor	1 1/2 oz	1/2 oz	paddle 1 minute on low speed.
			Cream 3 minutes on medium speed.
<b>STAGE 2</b>			
Vegetable Oil	9 lb	3 lb	<b>ADD:</b> Incorporate Vegetable Oil and Water
Water, cold	6 lb 12 oz	2 lb 4 oz	gradually over 1 minute on low speed.
Dawn® Pineapple Fruit Bits	12 oz	4 oz	Scrape down bowl and paddle.
Flaked Coconut	1 lb 8 oz	8 oz	<b>ADD:</b> Dawn® Pineapple Fruit Bits and
			Flaked Coconut, and blend 3 minutes
			on low speed.
<b>TOTAL BATTER WEIGHT</b>	62 lb 5 1/2 oz	20 lb 12 1/2 oz	

	LOAF CAKE	MUFFINS	RING CAKE
<b>SCALE:</b>	1 lb Loaf Pan – 15 oz	Muffin Tin – 2/3 Full	8" Ring Pan – 1 lb 6 oz
<b>BAKE:</b>	350°-360°F, 40-50 minutes	375°-385°F, 18-22 minutes, depending on size.	350°-360°F, 40-50 minutes
			<b>Bun Pan (muffin tops) – 3 oz</b>
			350°-360°F, 12-18 minutes
<b>TOP:</b>	(Piña Colada Cake) With Coconut Crunch, if desired.		
<b>FINISH:</b>	Glaze Cake and lightly apply Flake Coconut before glaze sets up.		
<b>TOP:</b>	(Peanut Butter & Chocolate Cake) With Peanut Butter and Chocolate Chips or Peanuts.		
<b>FINISH:</b>	Spread Peanut Butter between two muffin tops for a unique baked treat.		

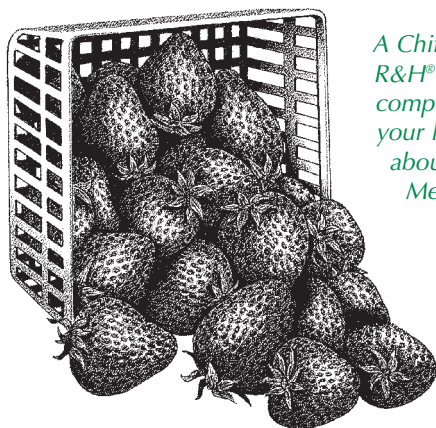
# Peanut Butter & Chocolate Cake / Muffins

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
<b>STAGE 1</b>			
R&H® Chocolate RichCreme® Base		30 lb	<b>POUR:</b> Whole eggs into mixing bowl.
Whole Eggs	10 lb 8 oz	3 lb 8 oz	10 lb <b>ADD:</b> R&H® RichCreme® Base and
Bread Flour (for muffins)	12 oz	4 oz	Bread Flour. Blend with paddle 1 minute
			on low speed. Cream 3 minutes on
			medium speed.
<b>STAGE 2</b>			
Vegetable Oil	9 lb	3 lb	<b>ADD:</b> Incorporate Vegetable Oil and Water
Water, cold	6 lb 12 oz	2 lb 4 oz	gradually over 1 minute on low speed.
Chocolate Chips	3 lb	1 lb	Scrape down bowl and paddle. Add
			Chocolate Chips and blend 3 minutes
			on low speed.
<b>TOTAL BATTER WEIGHT</b>	60 lb	20 lb	

# Chiffon Creme Cake

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
<b>STAGE 1</b>			
R&H® RichCreme® Base Whole Eggs	30 lb 10 lb 8 oz	10 lb 3 lb 8 oz	<b>POUR:</b> Whole eggs into mixing bowl. <b>ADD:</b> R&H® RichCreme® Base. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed.
<b>STAGE 2</b>			
Vegetable Oil Water, cold	9 lb 6 lb 12 oz	3 lb 2 lb 4 oz	<b>ADD:</b> Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle. Blend 3 minutes on low speed.
<b>STAGE 3</b>			
Egg Whites Granulated Sugar Cream of Tartar	5 lb 4 oz 6 lb 2 1/4 oz	1 lb 12 oz 2 lb 3/4 oz	<b>ADD:</b> In separate bowl, whip egg whites, sugar and cream of tartar to stiff peak in separate bowl. Fold in by hand.
<b>OPTIONAL</b>			
Dawn® Lemon or Strawberry Fruit Bits	2 lb	10 oz	<b>ADD:</b> Fold in by hand.
<b>TOTAL BATTER WEIGHT</b>	<b>67 lb 10 1/4 oz</b>	<b>22 lb 8 3/4 oz</b>	

	LOAF CAKE	MUFFINS	RING CAKE
<b>SCALE:</b>	1 lb Loaf Pan – 15 oz	Muffin Tin – 2/3 Full	8" Ring Pan – 1 lb 6 oz
<b>BAKE:</b>	350°-360°F, 40-50 minutes	375°-385°F, 18-22 minutes,	350°-360°F, 40-50 minutes depending on size.
<b>FINISH:</b>	(Chiffon Creme Cake) Finish with Select™ Glaze and garnish with Lemon Zest or Strawberry Slices.		



*A Chiffon Creme Cake made with R&H® RichCreme® Base is an ideal complement to fresh berries. Ask your local Dawn® Sales Representative about our Strawberry Sensations Merchandising Materials.*







*Chocolate Chip Cake  
or Muffins: A perfect  
back to school treat.*

*Chocolate Chip Cake or Muffins:  
Substitute in Chocolate Chunks or  
add Macadamia Nuts (8 oz / small  
batch) chopped for a more up-scale  
presentation.*

# Chocolate Chip Cake or Muffins

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
<b>STAGE 1</b>			
R&H® RichCreme® Base Whole Eggs	30 lb 10 lb 8 oz	10 lb 3 lb 8 oz	<b>POUR:</b> Whole eggs into mixing bowl.  <b>ADD:</b> R&H® RichCreme® Base, blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed.
<b>STAGE 2</b>			
Vegetable Oil Water, cold Chocolate Chips	9 lb 6 lb 12 oz 3 lb	3 lb 2 lb 4 oz 1 lb	<b>ADD:</b> Incorporate Vegetable Oil, Water, and Chocolate Chips gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed.
<b>TOTAL BATTER WEIGHT</b>	<b>59 lb 4 oz</b>	<b>19 lb 12 oz</b>	

	LOAF CAKE	MUFFINS	RING CAKES
<b>SCALE:</b>	<b>1 lb Loaf Pan – 15 oz</b>	<b>Muffin Tin – 2/3 Full</b>	<b>8" Ring Pan – 1 lb 6 oz</b>
<b>BAKE:</b>	350°-360°F, 40-50 minutes	375°-385°F, 18-22 minutes, depending on size.	350°-360°F, 40-50 minutes
<b>TOP:</b>	(Chocolate Chip Cake) With Dawn® Streusel and/or Chocolate Chips.		
<b>FINISH:</b>	String ice Ring Cakes with Dawn® Spread 'N Gloss Icing and top with Chocolate Chips or other decorative chocolate.		
<b>TOP:</b>	(Chocolate Chocolate Chip Cake) With Dawn® Streusel or Chocolate Chips, if desired.		
<b>FINISH:</b>	Ice with Mocha Icing (add Instant Coffee to White Roll Icing to desired color) then ice with Dawn® Spread 'N Gloss Icing and top with Chocolate Chips or other decorative chocolate.		

# Chocolate Chocolate Chip Cake or Muffins

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
<b>STAGE 1</b>			
R&H® Chocolate RichCreme® Base Whole Eggs	30 lb 10 lb 8 oz	10 lb 3 lb 8 oz	<b>POUR:</b> Whole eggs into mixing bowl.  <b>ADD:</b> R&H® Chocolate RichCreme® Base. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed.
<b>STAGE 2</b>			
Vegetable Oil Water, cold Chocolate Chips	9 lb 6 lb 12 oz 3 lb	3 lb 2 lb 4 oz 1 lb 12 oz	<b>ADD:</b> Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle add chocolate chips. Blend 3 minutes on low speed.
<b>TOTAL BATTER WEIGHT</b>	<b>59 lb 4 oz</b>	<b>19 lb 12 oz</b>	

# Chocolate Macaroon Cake or Muffins

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
STAGE 1			
R&H® Chocolate RichCreme® Base	30 lb	10 lb	POUR: Whole eggs into mixing bowl.  ADD: R&H® Chocolate RichCreme® Base. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed.
Whole Eggs	10 lb 8 oz	3 lb 8 oz	
STAGE 2			
Vegetable Oil	9 lb	3 lb	ADD: Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed. DEPOSIT: R&H® Macaroon Cookie Dough or use Bavarian Creme Filling with piping bag into the center of the muffin or loaf.
Water, cold	6 lb 12 oz	2 lb 4 oz	
R&H® Macaroon Cookie Dough	3 lb	1 lb	
TOTAL BATTER WEIGHT	59 lb 4 oz	19 lb 12 oz	

	LOAF CAKE	MUFFINS	RING CAKES
<b>SCALE:</b>	1 lb Loaf Pan – 15 oz	Muffin Tin – 2/3 Full	8" Ring Pan – 1 lb 12 oz
<b>BAKE:</b>	350°-360°F, 40-50 minutes	375°-385°F, 18-22 minutes,	350°-360°F, 40-50 minutes depending on size.
<b>FINISH:</b>	(Chocolate Macaroon Cake) Ice with Dawn® Spred 'N Gloss Icing and top with toasted Flake Coconut.		
<b>FINISH:</b>	(Chocolate Mint Cake) Ice with Mint Icing (add R&H® Mint Extract and Green Shade to White Roll Icing to desired flavor and color). String ice with Dawn® Spred 'N Gloss.		

# Chocolate Mint Cake or Muffins

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
STAGE 1			
R&H® Chocolate RichCreme® Base	30 lb	10 lb	POUR: Whole eggs into mixing bowl.  ADD: R&H® Chocolate RichCreme® Base and Mint Extract. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed.
Whole Eggs	10 lb 8 oz	3 lb 8 oz	
Mint Extract	1 1/2 oz	1/2 oz	
STAGE 2			
Vegetable Oil	9 lb	3 lb	ADD: Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle. Blend 3 minutes on low speed.
Water, cold	6 lb 12 oz	2 lb 4 oz	
TOTAL BATTER WEIGHT	56 lb 5 1/2 oz	18 lb 12 1/2 oz	





*Chocolate Macaroon  
Cake - Customers love  
the combination of  
chocolate and coconut,  
a rich tropical treat.*

*Chocolate Mint Cake -  
Top with Andes®  
Mints, or Chocolate  
Shavings to create  
your own  
Signature Item.*

# Cornbread Cake or Muffins

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
STAGE 1			
R&H® RichCreme® Base	30 lb	10 lb	POUR: Whole eggs into mixing bowl.  ADD: R&H® RichCreme® Base. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed.
Whole Eggs	10 lb 8 oz	3 lb 8 oz	
Corn Meal	3 lb	1 lb	
STAGE 2			
Vegetable Oil	9 lb	3 lb	ADD: Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle. ADD: Creamed Corn and blend 3 minutes on medium speed.
Water, cold	6 lb 12 oz	2 lb 4 oz	
Creamed Corn or Frozen Kernels	3 lb	1 lb	
TOTAL BATTER WEIGHT	62 lb 4 oz	20 lb 12 oz	

	LOAF CAKE	MUFFINS	RING CAKE
<b>SCALE:</b>	1 lb Loaf Pan – 15 oz	Muffin Tin – 2/3 Full 8"	Ring Pan – 1 lb 6 oz
<b>BAKE:</b>	350°-360°F, 40-50 minutes	375°-385°F, 18-22 minutes,	350°-360°F, 40-50 minutes depending on size.
<b>TOP:</b>	(Cornbread Cake) Top with Corn Kernels or Yellow Corn Meal.		

*Cornbread cake and muffins made from R&H® RichCreme® Base are a perfect complement to a picnic or barbeque. A great item to feature in summer.*

*Top muffins and cakes lightly with frozen whole kernels for extra eye appeal. Chopped Jalapeno peppers can also be added to spice up any meal, (2 oz per small batch, 6 oz per large batch).*





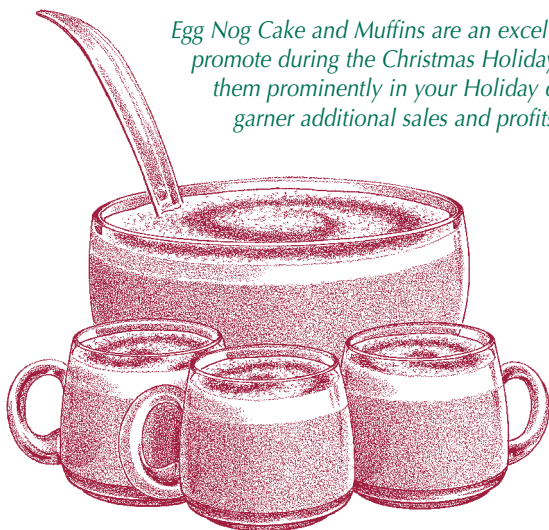


# Egg Nog Cake or Muffins

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
<b>STAGE 1</b>			
R&H® RichCreme® Base	30 lb	10 lb	<b>POUR:</b> Whole eggs into mixing bowl. <b>ADD:</b> R&H® RichCreme® Base, Bread Flour, Egg Nog, Nutmeg and R&H® Rum Flavor. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed.
Whole Eggs	10 lb 8 oz	3 lb 8 oz	
Bread Flour	3 lb	1 lb	
Nutmeg	3/4 oz	1/4 oz	
Egg Nog	2 lb 4 oz	12 oz	
R&H® Rum Flavor	3 oz	1 oz	
<b>STAGE 2</b>			
Vegetable Oil	9 lb	3 lb	<b>ADD:</b> Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed.
Water, cold	6 lb 12 oz	2 lb 4 oz	
<b>TOTAL BATTER WEIGHT</b>	<b>61 lb 12 oz</b>	<b>20 lb 9 oz</b>	

	LOAF CAKE	MUFFINS	RING CAKE
<b>SCALE:</b>	1 lb Loaf - 15 oz	Muffin Tin - 2/3 full	8" Ring Pan - 1 lb 6 oz
<b>BAKE:</b>	350°-360°F, 40-50 minutes	375°-385°F, 18-22 minutes depending on size	350°-360°F, 40-50 minutes
<b>TOP:</b>	(Egg Nog Cake) With Dawn® Streusel, if desired.		
<b>FINISH:</b>	Ice top completely with Dawn® Select™ White Roll Icing, sprinkle Cinnamon or Nutmeg lightly over top, place shell border around bottom of cake.		

*Egg Nog Cake and Muffins are an excellent item to promote during the Christmas Holidays. Feature them prominently in your Holiday display and garner additional sales and profits.*







# Cranberry Orange Nut Cake or Muffins

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
<b>STAGE 1</b>			
R&H® RichCreme® Base	30 lb	10 lb	<b>POUR:</b> Whole eggs into mixing bowl.
Whole Eggs	10 lb 8 oz	3 lb 8 oz	<b>ADD:</b> R&H® RichCreme® Base, Bread
Bread Flour	3 lb	1 lb	Flour and Dawn® Orange Fruit Bits.
Dawn® Orange Fruit Bits	12 oz	4 oz	Blend with paddle 1 minute on low speed.
			Cream 3 minutes on medium speed.
<b>STAGE 2</b>			
Vegetable Oil	9 lb	3 lb	<b>ADD:</b> Incorporate Vegetable Oil and Water
Water, cold	6 lb 12 oz	2 lb 4 oz	gradually over 1 minute on low speed.
Nuts	2 lb	12 oz	Scrape down bowl and paddle. Add
Cranberries (frozen)	3 lb	1 lb	Nuts and blend 3 minutes on low speed.
			<b>ADD:</b> Cranberries. Fold in by hand.
<b>TOTAL BATTER WEIGHT</b>	<b>65 lb</b>	<b>21 lb 12 oz</b>	

	LOAF CAKE	MUFFINS	SQUARES
<b>SCALE:</b>	1 lb Loaf - 15 oz	Muffin Tin - 2/3 full	18" x 26" sheet pan-
<b>BAKE:</b>	350°-360°F, 40-50 minutes depending on size	375°-385°F, 18-22 minutes	9 lb 6 oz batter 8" square foil - 14 oz batter 350°-360°F, 18-25 minutes
<b>TOP:</b>	(Cranberry Orange) With whole or sliced cranberries.		
<b>FINISH:</b>	Ice top completely with Dawn® Select™ White Roll Icing, sprinkle Cinnamon or Nutmeg lightly over top.		
<b>TOP:</b>	(Coffee Cake) With Dawn® Streusel.		
<b>FINISH:</b>	Top finished cake with powdered sugar or string ice with Dawn® Select™ White Roll Icing.		

# Fruit and Cheese Coffee Cake Squares

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
<b>STAGE 1</b>			
R&H® RichCreme® Base	30 lb	10 lb	<b>POUR:</b> Whole eggs into mixing bowl.
Whole Eggs	10 lb 8 oz	3 lb 8 oz	<b>ADD:</b> R&H® RichCreme® Base. Blend
			with paddle 1 minute on low speed.
			Cream 3 minutes on medium speed.
<b>STAGE 2</b>			
Vegetable Oil	9 lb	3 lb	<b>ADD:</b> Incorporate Vegetable Oil and Water
Water, cold	6 lb 12 oz	2 lb 4 oz	gradually over 1 minute on low speed.
Dawn® Fruit Filling			Scrape down bowl and paddle, blend
R&H® Gourmet Cream Cheese Filling			3 minutes on low speed. <b>DEPOSIT:</b>
Dawn® Streusel Topping			R&H® Gourmet Cream Cheese Filling with
			pipng bag in stripes, diagonally across
			sheet 2" apart. <b>DEPOSIT:</b> Dawn® Fruit
			Filling in a similar manner, in the opposite
			diagonal, giving a diamond effect.
<b>TOTAL BATTER WEIGHT</b>	<b>56 lb 4 oz</b>	<b>18 lb 12 oz</b>	



*Dawn® Fillings are available in convenient Pouch Paks, which makes preparing these fruit and Cheese Coffee Cakes a snap.*



*Pouch Paks®  
(2 lb. sizes)*



# Pecan Turtle Cake

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
<b>STAGE 1</b>			
R&H® Chocolate RichCreme® Base Whole Eggs	30 lb 10 lb 8 oz	10 lb 3 lb 8 oz	<b>POUR:</b> Whole eggs into mixing bowl.  <b>ADD:</b> R&H® Chocolate RichCreme® Base. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed.
<b>STAGE 2</b>			
Vegetable Oil Water, cold	9 lb 6 lb 12 oz	3 lb 2 lb 4 oz	<b>ADD:</b> Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed.
<b>TOTAL BATTER WEIGHT</b>	<b>56 lb 4 oz</b>	<b>18 lb 12 oz</b>	

	LOAF CAKE	MUFFINS	RING CAKE
<b>SCALE:</b>	1 lb Loaf - 15 oz	Muffin Tin - 2/3 full	8" Ring Pan - 1 lb 12 oz
<b>BAKE:</b>	350°-360°F, 40-50 minutes	375°-385°F, 18-22 minutes depending on size	350°-360°F, 40-50 minutes
<b>TOP:</b>	(Pecan Turtle Cake) Coat bottom of ring pan with Dawn® Sticky Bun Smear and Pecans, add batter and bake.		
<b>FINISH:</b>	Glaze while warm, drizzle with Dawn® Caramel Glossy and Dawn® Spred 'N Gloss Icings.		







# Sock It To Me Cake

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
<b>STAGE 1</b>			
R&H® RichCreme® Base Whole Eggs	30 lb 10 lb 8 oz	10 lb 3 lb 8 oz	<b>POUR:</b> Whole eggs into mixing bowl. <b>ADD:</b> R&H® RichCreme® Base. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed.
<b>STAGE 2</b>			
Vegetable Oil Water, cold	9 lb 6 lb 12 oz	3 lb 2 lb 4 oz	<b>ADD:</b> Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed.
<b>TOTAL BATTER WEIGHT</b>	<b>56 lb 4 oz</b>	<b>18 lb 12 oz</b>	

	LOAF CAKE	RING CAKE
<b>SCALE:</b>	1 lb Loaf - 15 oz	8" Ring Cake - 1 lb 6 oz
<b>BAKE:</b>	350°-360°F, 40-50 minutes	350°-360°F, 40-50 minutes
<b>TOP:</b>	(Sock It To Me Cake) Scale in half the batter, add 1/2 the Cinnamon Topping, scale in the remaining batter. Add last 1/2 of topping.	
<b>FINISH:</b>	Glaze and / or string ice with Select™ White or Maple Icing.	
<b>CINNAMON TOPPING:</b>	1 oz Cinnamon, 1# Granulated Sugar, 8 oz Pecans. Use @ 2 oz topping per cake.	







# Crumb Cake

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
STAGE 1			
R&H® RichCreme® Base Whole Eggs	30 lb 10 lb 8 oz	10 lb 3 lb 8 oz	<b>POUR:</b> Whole eggs into mixing bowl. <b>ADD:</b> R&H® RichCreme® Base. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed.
STAGE 2			
Vegetable Oil Water, cold	9 lb 6 lb 12 oz	3 lb 2 lb 4 oz	<b>ADD:</b> Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed.
TOTAL BATTER WEIGHT	56 lb 4 oz	18 lb 12 oz	

## SQUARES

**SCALE:** 18" x 26" Sheet Pan – 9 lb 6 oz batter or 8" square foil – 14 oz batter

**BAKE:** 350°-360°F, 30-40 minutes

**TOP:** (Crumb Cake) With Dawn® Streusel mixed with Nuts and Cinnamon.

**FINISH:** Sift Powdered Sugar lightly over the top or string ice.





# Chocolate Raspberry Cheesecake

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
STAGE 1			
R&H® Chocolate RichCreme® Base	30 lb	10 lb	POUR: Whole eggs into mixing bowl.  ADD: R&H® Chocolate RichCreme® Base. Blend with paddle on low speed. Cream 3 minutes on medium speed.
Whole Eggs	10 lb 8 oz	3 lb 8 oz	
STAGE 2			
Vegetable Oil	9 lb	3 lb	ADD: Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed. DEPOSIT: Dawn® Baker's Select™ Raspberry Filling and R&H® Gourmet Cheese Filling in stripes diagonally across sheet 1" apart.
Water, cold	6 lb 12 oz	2 lb 4 oz	
Dawn® Baker's Select™ Raspberry Filling			
R&H® Gourmet Cheese Filling			
TOTAL BATTER WEIGHT	56 lb 4 oz	18 lb 12 oz	

## SQUARES

**SCALE:** 18" x 26" Sheet Pan – 9 lb 6 oz batter or 8" square foil – 14 oz batter

**BAKE:** 350°-360°F, 30-40 minutes

**TOP:** (Chocolate Raspberry Cheesecake) Top with Dawn® Streusel.

**FINISH:** String ice with Dawn® Select™ White Roll Icing.



# Mocha Cake and Muffins

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
STAGE 1			
R&H® RichCreme® Base	30 lb	10 lb	<b>POUR:</b> Whole eggs into mixing bowl. <b>ADD:</b> R&H® Chocolate RichCreme® Base and Coffee Extract. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed.
Whole Eggs	10 lb 8 oz	3 lb 8 oz	
Coffee Extract	3 oz	1/3 oz	
STAGE 2			
Vegetable Oil	9 lb	3 lb	<b>ADD:</b> Incorporate Vegetable Oil, and Instant Coffee, gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed.
Water, cold	6 lb 12 oz	2 lb 4 oz	
Instant Coffee	1 lb 8 oz	8 oz	
TOTAL BATTER WEIGHT	57 lb 15 oz	19 lb 4 oz	

	LOAF CAKE	MUFFINS	RING CAKE
<b>SCALE:</b>	1 lb Loaf - 15 oz	Muffin Tin - 2/3 full	8" Ring Pan - 1 lb 12 oz
<b>BAKE:</b>	350°-360°F, 40-50 minutes	375°-385°F, 18-22 minutes	350°-360°F, 40-50 minutes depending on size
<b>FINISH:</b>	<b>(Mocha Cake)</b> Completely ice with Mocha Icing, (stir instant coffee into heated Select™ White Roll Icing until desired flavor and color is achieved), coat sides of cake with instant coffee, top with coffee beans.		



*Coffee is Hot!... Cash in on the coffee craze. Add instant coffee into both white and chocolate RichCreme® batter and you'll have Mocha, Latte, and Cappuccino classics that will become instant hits with you and your customers.*



# Chocolate Kiss Cake

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
<b>STAGE 1</b>			
R&H® Chocolate RichCreme® Base Whole Eggs	30 lb 10 lb 8 oz	10 lb 3 lb 8 oz	<b>POUR:</b> Whole eggs into mixing bowl. <b>ADD:</b> R&H® Chocolate RichCreme® Base. Blend with paddle 1 minute on low speed.
<b>STAGE 2</b>			
Vegetable Oil Water, cold	9 lb 6 lb 12 oz	3 lb 2 lb 4 oz	<b>ADD:</b> Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed.
<b>TOTAL BATTER WEIGHT</b>	<b>56 lb 4 oz</b>	<b>18 lb 12 oz</b>	

LOAF CAKE	MUFFINS	RING CAKE
<b>SCALE:</b> 1 lb Loaf - 15 oz <b>BAKE:</b> 350°-360°F, 40-50 minutes	<b>Muffin Tin - 2/3 full</b> 375°-385°F, 18-22 minutes depending on size	<b>8" Ring Pan - 1 lb 12 oz</b> 350°-360°F, 40-50 minutes
<b>FINISH:</b> (Chocolate Kiss Cake) Ice top with partially heated Mocha Icing, then again with heated Dawn® Spred 'N Gloss Icing. Top with Hershey's Hugs or Kisses candies.		
<b>INGREDIENTS:</b> (Neapolitan Cake) You will need three types of RichCreme® Batter to prepare this cake. R&H® RichCreme® batter, R&H® Chocolate RichCreme® batter, R&H® Strawberry or Cherry flavored RichCreme® batter.		
<b>NOTE:</b> To flavor R&H® RichCreme® batter using Dawn® Fruit Bits, use 2 oz. Fruit Bits/10 lb RichCreme® batter.		
<b>SCALE:</b> 5 oz Chocolate batter, then 5 oz White batter, then 5 oz Cherry or Strawberry flavored batter into loaf pan. Bake as per instructions below.		

# Neapolitan Cake

1. You will need Plain RichCreme® batter, Chocolate RichCreme® batter and Strawberry (or Cherry) flavored RichCreme® batter to prepare these cakes. Follow standard mixing instructions as per the bag directions on page 79.

2. Use a greased or paper lined 8" ring or loaf pan.

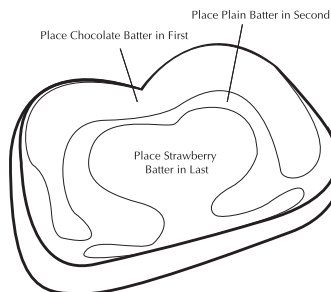
3. **Scaling Loaf Cakes: Per 15 oz loaf**

- (1). 5 oz Chocolate RichCreme® batter
- (2). 5 oz Plain RichCreme® batter
- (3). 5 oz Cherry RichCreme® batter

## Scaling Ring Cakes: Per 1 lb 6 oz Ring Cake

- (1). 8 oz Chocolate RichCreme® batter
- (2). 7 oz Plain RichCreme® batter
- (3). 7 oz Cherry RichCreme® batter

4. Place Chocolate batter in first followed by the Plain batter and Cherry batter is last. Bake as per directions.







# Cherry Swirl Pound Cake

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
STAGE 1			
R&H® RichCreme® Base Whole Eggs	30 lb 10 lb 8 oz	10 lb 3 lb 8 oz	<b>POUR:</b> Whole eggs into mixing bowl.  <b>ADD:</b> R&H® RichCreme® Base. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed.
STAGE 2			
Vegetable Oil Water, cold	9 lb 6 lb 12 oz	3 lb 2 lb 4 oz	<b>ADD:</b> Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed.
TOTAL BATTER WEIGHT	56 lb 4 oz	18 lb 12 oz	

	LOAF CAKE	MUFFINS	RING CAKE
<b>SCALE:</b>	1 lb Loaf - 15 oz	Muffin Tin - 2/3 full	8" Ring Pan - 1 lb 6 oz
<b>BAKE:</b>	350°-360°F, 40-50 minutes	375°-385°F, 18-22 minutes depending on size	350°-360°F, 40-50 minutes
<b>TOP:</b>	(Cherry Swirl Cake) Bag in Dawn® Baker's Select™ Cherry Filling and swirl through cake with a donut stick. Use 2-3 oz / loaf, 1/2 oz / muffins. 4-5 oz per ring cake. Top with Dawn® Streusel (optional).		
<b>FINISH:</b>	String Ice with Dawn® White Roll Icing (optional).		
<b>TOP:</b>	(Cherry Cake) With Dawn® Streusel, if desired.		
<b>FINISH:</b>	String ice with Select™ White Roll Icing (optional).		

# Cherry Cake or Muffins

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
STAGE 1			<b>POUR:</b> Whole eggs into mixing bowl. <b>ADD:</b> R&H® RichCreme® Base, Bread Flour and Cherry Flavor. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed.
R&H® RichCreme® Base	30 lb	10 lb	
Whole Eggs	10 lb 8 oz	3 lb 8 oz	
Bread Flour (for muffins)	3 lb	1 lb	
Cherry Flavor	3 oz	1 oz	
STAGE 2			<b>ADD:</b> Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed. <b>ADD:</b> Dawn® Cherry Fruit Bits. Fold in by hand.
Vegetable Oil	9 lb	3 lb	
Water, cold	6 lb 12 oz	2 lb 4 oz	
Dawn® Cherry Fruit Bits	12 oz	4 oz	
TOTAL BATTER WEIGHT	60 lb 3 oz	20 lb 1 oz	



*Dawn® Fruit Bits are a great substitute for fruit fillings when making Creme Cakes. They're concentrated so that you'll maximize flavor, color, and texture without adversely affecting cell structure or volume of the finished product.*





# Pineapple Upside Down Cake

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
<b>STAGE 1</b>			
R&H® RichCreme® Base Whole Eggs	30 lb 10 lb 8 oz	10 lb 3 lb 8 oz	<b>POUR:</b> Whole eggs into mixing bowl.  <b>ADD:</b> R&H® RichCreme® Base. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed.
<b>STAGE 2</b>			
Vegetable Oil Water, cold	9 lb 6 lb 12 oz	3 lb 2 lb 4 oz	<b>ADD:</b> Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed.
<b>TOTAL BATTER WEIGHT</b>	<b>56 lb 4 oz</b>	<b>18 lb 12 oz</b>	

## SQUARES

**SCALE:** 8" Round Foil—14 oz batter

**BAKE:** 350°-360°F, 20-30 minutes

**TOP:** (Pineapple Upside Down Cake) Coat 8" round with Dawn® Sticky Bun Smear and add Pineapple slices, pour in batter.

**FINISH:** After bake, glaze top with Dawn® Apricot Glaze.

*When using canned pineapple always select pineapple packed in pineapple juice, use pineapple chunks in the batter for an exotic pineapple loaf cake.*

*Be sure to thoroughly dry pineapple chunks and slices before baking.*







## Effective Merchandising

Creme cakes made with R&H® RichCreme® Base are one of the best products to feature in your bakery. Decorated or undecorated, these versatile cakes are loved by consumers. Baked in different pan styles and decorated, these cakes can be used for virtually any seasonal promotion. A recent survey showed that one in three respondents at the in-store bakery found muffin and cake promotions to be the most effective.



## Incorrect Merchandising Will Cost You

- ✓ Don't try to fit product into existing packaging to save on costs.
- ✓ Don't compete on price with the wholesale bakery – *Win on Quality*.
- ✓ Don't promote lower margin, high volume items at the expense of your most profitable products.
- ✓ Don't always lower your price when featuring your products. Feature them creatively, at your list price.
- ✓ Don't display product that you wouldn't want to purchase yourself.
- ✓ Don't sell your day-old product in close proximity to your fresh baked goods.



## Bakery Pans as Merchandising Tools

Many of the Signature Desserts in this production manual were produced using the pans pictured. These exotic shaped pans are a great way to generate value-added sales and create “Signature Items” for your bakery. Needless to say the return on investment can be found in several *highly profitable sales.*



## Merchandising Ideas

Party platters are a great way to add high margin sales to your Creme Cake line. They are a wonderful addition to holiday breakfasts, brunches, luncheons and parties at any festive time of year. **What you will need:** 11 x 17 Crystal platter, 4-15 oz variety loaf cakes, colorful bow, plastic wrap.

### Directions:

- Slice loaf cakes on bread slicer set at 1/2" slices or cut by hand
- Layout slices on party tray
- Wrap tightly, place bow and display







## Effective Merchandising

- ✓ Cross merchandise your bakery products with other items to generate additional sales.
- ✓ Attractive displays catch consumers' eyes and spur impulse sales.
- ✓ Select™ packaging that attractively shows off your product attributes.





## Effective Merchandising

- ✓ Use holiday-printed bags, boxes or clamshells or colorful packaging during non-holiday promotions.
- ✓ Feature decorative gift baskets or fancy tins during the holiday season to add value to your baked goods.
- ✓ Create preferred mailing list specials for your most loyal customers, ask for their feedback and cater to their individual needs. This is especially effective with families with children who will be having birthday parties.

# How to Effectively Merchandise Your Holiday Creations

Creme Cakes made with R&H® RichCreme® Base have become somewhat of a tradition around the holidays. Their mouth watering flavor, long-shelf life, rich and moist pudding texture, and versatility make Creme Cakes an ideal product to feature at a celebration of friends and family.

Contact your local Dawn Foods technical representative for more specific decorating instructions for the product suggestions on the following pages.





These Halloween treats will bring in guaranteed sales and high profit margins, much more so than decorated cookies, make them the feature item in your Halloween display.



This elegant star cake is the perfect centerpiece for holiday parties at the office or home.





This eye-catching cake will jump off the shelves during the holidays, an office favorite.



The excellent shelf-life of R&H® RichCreme® allows you to merchandise well in advance.







These elegant cakes should be put on display 2-3 weeks ahead of time in your bakery. Make sure a festive sign lets your customers pre-order. This reminder will make sure your Easter holiday sales are up.

# HOLIDAY IDEAS

## R&H® RichCreme® Pyramid Cake Slices

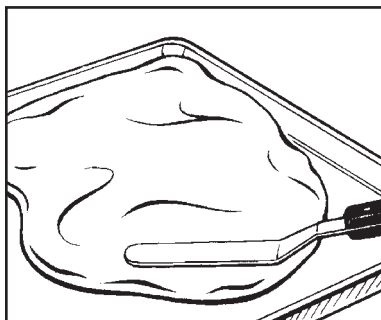
Here's a fun way to merchandise RichCreme® cakes. The unique pyramid and triangle will stop customers dead in their tracks. The exciting combination of Icing, filling and tender R&H® RichCreme® cake will guarantee customer satisfaction.

### What you need:

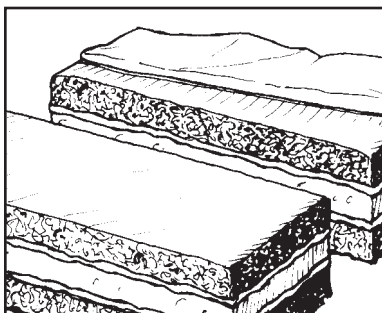
3- 4 lb sheet cakes made with R&H® RichCreme® batter.  
Additionally, you will need Dawn® Fillings and / or  
Dawn® Select™ But-R-Creme™ Icings.



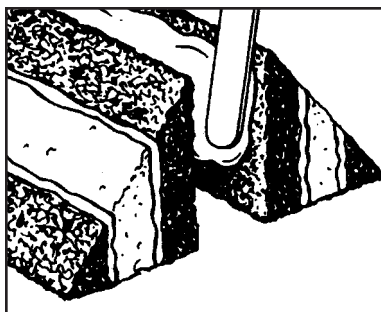




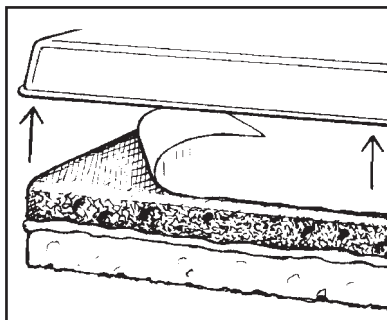
**Step 1 -** Prepare three 4-lb sheet cakes using R&H® RichCreme®. Use vanilla R&H® RichCreme® and add colorant, or use chocolate and vanilla R&H® RichCreme®, making two pans of one flavor and one pan of the other. Pour batter into a lined bun pan, level, bake and cool.



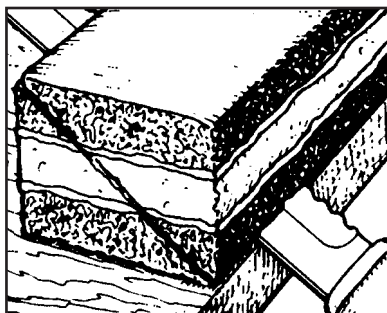
**Step 3 -** Cut a 3-inch strip off the three layer sheet cake. You should have a bar three layers high, 3 inches thick and about 16 in. long.



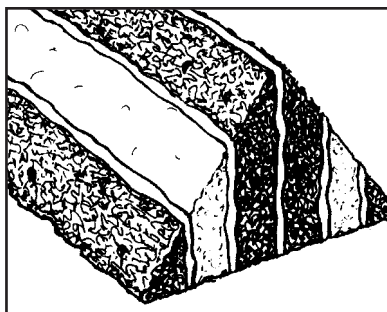
**Step 5 -** Set the cut piece on the bench with layers running up and down. Sandwich the un-cut edges together with a layer of filling. Make sure all layers are going the same direction.



**Step 2 -** Invert one layer onto workbench, and remove paper. Spread with desired filling - But-R-Creme™ holds best. Invert a pan of second cake flavor/color on top of cake layer. Remove paper and ice top third layer, same flavor as first third flavor. Remove paper.



**Step 4 -** Lay the bar on the edge of the bench. Cut diagonally corner to corner.



**Step 6 -** Ice and finish with Select™ White or Chocolate Icing, or any desired decorations. Cut into 3 in. pieces.

## THE BUCKET METHOD OF PREPARATION

The Bucket Method of Scaling R&H® RichCreme® Base allows the baker to increase the variety of products made from a single batch of batter. We have included formulas using the Bucket Method on pages 57 and 58.





**1. Use a clean and sanitized bucket only.**

Scale ten pounds of R&H® RichCreme® batter prepared exactly from the bag directions with no additional ingredients added.

**2. Mark the bucket with a line at the ten pound mark. This is the 10 lb mark so that there is no need to weigh out future batches.**



**3. Add in additional ingredients and stir gently with spatula until evenly distributed.**

**4. Make up muffins, loaf cakes, or ring cakes as usual.**



**5. Clean and sanitize bucket and prepare additional varieties of Creme Cakes.**



## BUCKET METHOD FLAVORS



### MAPLE NUT

	LBS	OZ
R&H® RichCreme® Batter	10 lb	
R&H® Maple Flavor		1/2 oz
Chopped Walnuts (or pecans)		8 oz
R&H® Nut Background Flavor		1/2 oz



### APPLE SPICE

R&H® RichCreme® Batter	10 lb	
Baker's Select™ Chopped Apple Filling		8 oz
Cinnamon		1/4 oz



### ALMOND POPPY

R&H® RichCreme® Batter	10 lb	
R&H® Poppy Seeds		8 oz
Almond Flavor		As desired



### BANANA NUT

R&H® RichCreme® Batter	10 lb	
Dawn® Banana Fruit Bits		2 oz
R&H® Chopped Walnuts (or pecans)		8 oz



### BLACK FOREST

R&H® Chocolate RichCreme® Batter	10 lb	
Dawn® Cherry Fruit Bits		2 oz
R&H® Rum Savor		3/4 oz



### BLUEBERRY

R&H® RichCreme® Batter	10 lb	
Frozen Blueberries		8 oz



### CARROT

R&H® RichCreme® Batter	10 lb	
Shredded Carrots	1 shredded carrot	
Chopped Walnuts (or pecans)		6 oz
Cinnamon (or pumpkin pie spice)		1/4 oz



### CORNBREAD

R&H® RichCreme® Batter	10 lb	
Cornmeal		8 oz
Cream Corn		8 oz
Green Chilies (optional)		2 oz

## BUCKET METHOD FLAVORS



### CRANBERRY ORANGE NUT

	<b>LBS</b>	<b>OZ</b>
R&H® RichCreme® Batter	10 lb	
Dawn® Orange Fruit Bits		2 oz
Chopped Walnuts (or pecans)		8 oz
Cranberries		10 oz



### EGG NOG

R&H® RichCreme® Batter	10 lb	
Egg Nog		8 oz
Nutmeg		1/8 oz
R&H® Rum Savor		1/2 oz



### LEMON

R&H® RichCreme® Batter	10 lb	
Lemon Flavor	As desired	
Yellow Color		1/8 oz
Dawn® Lemon Fruit Bits		1/2 oz



### CHERRY

R&H® RichCreme® Batter	10 lb	
Dawn® Cherry Fruit Bits		2 oz
Cherry Extract/Flavor	As desired	



### CHOCOLATE MINT

R&H® Chocolate RichCreme® Batter	10 lb	
Mint Extract	As desired	



### DOUBLE CHOCOLATE CHOCOLATE CHIP

R&H® Chocolate RichCreme® Batter	10 lb	
R&H® Chocolate Chips		8 oz



### MOCHA

R&H® RichCreme® Batter	10 lb	
R&H® Gourmet Instant Coffee		4 oz
Coffee Extract		1/4 oz



### PUMPKIN

R&H® RichCreme® Batter	10 lb	
R&H® Pumpkin Pie Spice		1/4 oz
R&H® Pumpkin	1 lb	
R&H® Rum Savor		1/4 oz
R&H® Chopped Walnuts (or pecans)		8 oz

## BAKING TIPS

### TROUBLESHOOTING

For best results follow bag instructions exactly and accurately weigh all ingredients.

PROBLEM	POTENTIAL CAUSE
<b>Lack of Volume</b>	<ul style="list-style-type: none"><li>• Undermixing (one stage process)</li><li>• Underscaling</li><li>• Oven too cold</li><li>• Batter too cold</li><li>• Excess floor time</li><li>• Egg solids settle in bucket (unstirred eggs)</li></ul>
<b>Excess Volume</b>	<ul style="list-style-type: none"><li>• Overscaling</li><li>• Oven too hot</li></ul>
<b>Dry/Open Grain</b>	<ul style="list-style-type: none"><li>• Overbaking</li><li>• Batter too warm</li><li>• Excess floor time</li><li>• Not enough salad oil in batter</li></ul>
<b>Muffins Capping</b>	<ul style="list-style-type: none"><li>• Oven too hot</li><li>• Overmixing</li><li>• Poor air flow (rack ovens)</li><li>• Batter too cold</li></ul>



## BAKING TIPS

### Handling R&H® RichCreme® Base Under Frozen or Refrigerated Conditions

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R&H® RichCreme® Base is used in many wholesale shops for scoop and bake frozen batter applications as well as thaw and serve applications. RichCreme® batter holds up well in cryogenic and blast freezers when handled properly. If you want to hold R&H® RichCreme® for later use in your shop, we recommend the following guidelines.

#### Refrigerated Storage

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For use within three days after mixing, R&H® RichCreme® Base can be kept in the retarder or refrigerator (45°F or below) and doesn't need to be frozen. You should experience no negative effects. Keep muffin batter covered in a pail to minimize odors from other items in the cooler and to reduce moisture migration. For best results allow the batter to warm to 68°F prior to baking.

#### Frozen Storage

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R&H® RichCreme® Batter can be kept frozen for an extended period of time. The length of time depends on the type of freezer and how the batter was prepared. In general, for most retail or in-store operations, batter can be kept for up to two or three weeks if handled properly.

Store batter covered at all times to minimize moisture migration/dehydration (freezer burn). Batter can be prepared into individual loaf cakes, ring cakes or into muffin tins and actually freezes more rapidly when it is stored this way. Care must be taken to keep individual pans or the entire rack covered. It is crucial to fully thaw batter to 68°F on the day of preparation. Cold batter will cause a lack of volume and can result in raw centers.

#### Advanced Baking Tips

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**High Peaking Muffins:** Our customers have reported the following tricks of the trade work quite well. Use about 5 seconds of steam at the beginning of the bake if using a rack oven.

Raise the heat for the first ten minutes of the bake up to 375°-400°F and then lower it to 350°F for the remainder. Add 8 oz. of Bread or Pastry Flour to each 10 lb. of R&H® RichCreme® Base used.

### High Performance Blueberry Muffins

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To ensure good volume, warm the batter up 4-5°F because the addition of the frozen blueberries will slow down the oven's effects on the batter. Use only fully frozen blueberries and coat them lightly in dusting flour prior to adding them to the batter. Fold in the blueberries by hand, do not use the mixer if at all possible. Top with additional blueberries for better appearance prior to baking. Use steam for the first 5 seconds and bake at a higher temperature for the first ten minutes of the bake.

### High Performance Loaf Cakes

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For an attractive and uniform crack on the top of your loaf cakes, dock the top with a straight edged bowl scraper about 1" into the batter. Dip the scraper in salad oil first to prevent sticking. When baking without liners do not overspray the foil or pan with pan release agent, this will result in a very uneven bake. This also applies to all other baking applications where a pan liner is not used.

### Eggs

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**Whole Eggs:** It is important to handle egg products with a great deal of care and with proper sanitary procedures. Whole egg functionality is critical to finished product quality. The following guidelines are recommended to guarantee quality. Properly used, whole eggs will provide good eating qualities, improve volume, and enhance shelf-life.

1. Stir eggs prior to use, solids can settle to the bottom of the pail.
2. Do not use partially frozen eggs, functionality is greatly reduced.
3. Thaw eggs in the retarder / refrigerator over night. If you must thaw out eggs rapidly, use a warm water bath. Do not thaw eggs under high heat conditions (dish or pan washers). Partially cooked eggs lose most of their functionality.

# INGREDIENT HANDLING

## Salad Oil

Not all oils are created equal. The oil you use will affect the flavor, texture, and shelf-life of the finished product. You need an oil that is refined within tight specifications to guarantee the quality of your baked goods. A high free fatty acid level causes oxidation which will cause off flavors and reduce shelf-life. Use only high quality oils from quality manufacturers.

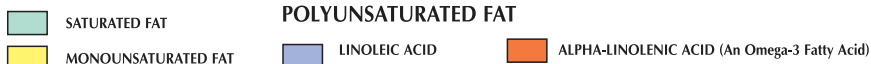
In general, two types of vegetable oils are commonly used in cake batters: Soybean Salad Oil and Canola Salad Oil.

- ✓ Soybean Oil is the most common and is the most economical.
- ✓ Canola Oil is lower in saturated fats and is perceived as a very healthy oil by consumers.

## COMPARISON OF DIETARY FATS

DIETARY FAT	CHOLESTEROL MG/TEASPOON	Fatty acid content normalized to 100 per cent			
Canola Oil	0	6%	26%	10%	58%
Safflower Oil	0	9%	78%	Trace	13%
Sunflower Oil	0	11%	69%		20%
Corn Oil	0	13%	61%	1%	25%
Olive Oil	0	14%	8%	1%	77%
Soybean Oil	0	15%	54%	7%	24%
Peanut Oil	0	18%	34%		48%
Cottonseed Oil	0	27%	54%		19%
Lard	12	41%	11%	1%	47%
Palm Oil	0	51%	10%		39%
Beef Tallow	14	52%	3%	1%	44%
Butterfat	33	66%	2%	2%	30%
Coconut Oil	0	92%	2%		6%

Source: Agricultural Handbook No. 8-4 and Human Nutrition Information Service, United States Department of Agriculture, Washington, D.C., 1979.







*Translucent Pails  
(3-1/2 gallon sizes)*

## DAWN® ALL PURPOSE FRUIT AND CREME FILLINGS

Dawn® Fillings are essential for producing premium baked goods that are loaded with fruit and flavor.

Quality Dawn® fillings add value to any bakery program – and make your success as easy as 1, 2, 3! Simply match your baking need to one of three fillings lines for maximum results. From the premium Royal line, to the versatile Baker's Select™ core line, to the uncompromising Orchard Celebration value line, Dawn® fillings are always easy to use, bake stable, freeze/thaw tolerant, and have a long shelf life. Dawn® fillings are the perfect fit for any size bakery.



*Pouch Paks® (2 lb. sizes)*

It's easy to maximize your profit potential with Dawn®. Just a few fillings and a little creativity will fill in your profits – and add up to big success!

FEATURES	BENEFITS
Comprehensive Filling Lines	• Choose fillings that are right for your products
High Fruit Content	• High quality chopped fruit • Produces high quality finished product
Wide Variety of Flavors	• Versatile, many applications
2 Gallon, 3.5 Gallon and Pouch Paks®	• Package size that is right for your operation
Ready to use. No refrigeration	• Use directly from pail • No preparation needed
Advanced Processing Technology	• Consistent product

# DAWN® FRUIT BITS

## Real Fruit Concentrated Flavor and Color

Dawn® Fruit Bits are convenient and easy to use and contain real fruit for a true fruit flavor. Dawn® Fruit Bits create more appealing products when mixed into your batter and icings.

FEATURES	BENEFITS
Concentrated Fruit Flavor and Color	<ul style="list-style-type: none"><li>• Flavors icings and doughs</li><li>• Colors icings and doughs</li><li>• Minimal impact on cell structure and volume in baked goods</li></ul>
Contains Real Fruit	<ul style="list-style-type: none"><li>• More natural flavor</li><li>• Fruit particles show in finished product</li><li>• Great tasting finished products</li></ul>

PRODUCT INFORMATION			
ITEM NUMBER	PRODUCT	SHIPPING WT (LBS.)	PACK SIZE
00015727	Dawn® Banana Fruit Bits	10.7	10 lb pail
00015743	Dawn® Blueberry Fruit Bits	10.7	10 lb pail
00015768	Dawn® Cherry Fruit Bits	10.7	10 lb pail
00015784	Dawn® Lemon Fruit Bits	10.7	10 lb pail
00015818	Dawn® Orange Fruit Bits	10.7	10 lb pail
00015842	Dawn® Pineapple Fruit Bits	10.7	10 lb pail
00015867	Dawn® Strawberry Fruit Bits	10.7	10 lb pail
00015859	Dawn® Raspberry Fruit Bits	10.7	10 lb pail

DONUT, PASTRY, AND ROLL ICINGS & GLAZES

There are so many ways to create and merchandise donuts, rolls, and pastries, so it's important to have a variety of icings and glazes suitable for various needs. Dawn® has a broad selection, which are formulated for the specific function you desire. Whether you need a chocolate icing that provides smooth coverage or a high-sheen white icing for wrapped pastries, Dawn® ready-to-use icings and glazes provide you and your bakery with a great finish.

Icings

Fon-Dips and multi-functional Donut Icings are specially formulated so your pastries and donuts can be overwrapped and still maintain a quality appearance.

Versatile, fondant-based Select™ Icings can be heated to use on donuts, pastry and more.

Dip Quik Icings are ready to use right from the pail. They're ideal for showcases and available in white, chocolate, maple and caramel.

Specialty String Icings come in an easy-to-use pouch for easy drizzling on desserts and pastries.

Cinnamon Roll Icings are great for boxing and doming.

Donut, Pastry and Roll Icings							UNIQUE CHARACTERISTICS
	FONDANT-BASED	HEAT TO USE	COLD DIP	OVERWRAPPING SUITABLE	SHOWCASE PRODUCT	SPECIALIZED FUNCTIONS	
Select™	✓	✓		✓	✓		Fondant based
Fon-Dips	✓	✓		✓	✓		Fondant based
Donut Icings		✓	✓	✓	✓		Multi-functional, ready to use
Dip Quik			✓		✓		Ready to use
Specialty		✓	✓	✓	✓	✓	Cinnamon Roll, String Icing, All-Purpose White Classic, Complete Roll, Roll Icing

# DAWN® READY TO USE GLAZES & MORE

## DAWN® DONUT GLAZES

A dependable, long lasting shine is guaranteed with our high quality, yet economical RTU Donut Glazes. Dawn® Glazes work well on Creme Cakes and other baked goods where a glaze is desired.

Ready-to-use Donut Glazes			
	PICK-UP WEIGHT PER DOZEN	FINISHED APPEARANCE	UNIQUE CHARACTERISTICS
Select™	3.5 oz.-4.0 oz.	High sheen	Economical, thin coverage
Quik Set	4.0 oz.-4.5 oz.	Clear finish	Quick drying time, perfect for Ready-To-Finish donuts
Complete	4.5 oz.-5.0 oz.	Clear/slightly opaque	Medium coverage
Fast Finish™	5.0 oz.-5.5 oz.	High sheen	Designed especially for Ready-To-Finish Donuts
Glaze 'N Pak	5.0 oz.-5.5 oz.	Clear/medium opaque	Heavy coverage, ideal for boxing

DAWN® STICKY BUN SMEAR	Perfect for sticky buns, Pineapple Upside Down Cakes, and for jazzing up Honey Bran Muffins. Our smear is easy to use, tastes great, and provides a long lasting golden brown shine on your baked goods.
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## BOWL COSTING

Running bowl costs is imperative when evaluating suppliers and in setting your selling price. The cost per oz of batter is your true ingredient cost. Add to this your labor, packaging, overhead and you'll be able to set prices to maximize profits. We have provided this bowl cost worksheet as a tool for you to use. Make copies and insert your formula or recipe into the spreadsheet.

1. The **EXTENDED COST** is equal to the amount of an ingredient times the cost / lb.
2. Your **TOTAL COST** is the sum of the extended cost of each ingredient.
3. Your **TOTAL YIELD** is the sum of all the ingredient amounts.
4. Your **COST PER LB OF BATTER** is the total cost divided by your yield. (Convert ounces to fractions of lbs)  
e.g.  $4 \text{ oz} = 4/16 \text{ lb} = 0.25 \text{ lb}$ .
5. Your **COST PER OZ OF BATTER** is your cost per lb of batter divided by 16.
6. Your **COST PER UNIT** is your unit scaling weight in ounces times your cost per ounce of batter.
7. Add on your labor, overhead and packaging costs to determine your **STANDARD COST**.
8. Establish a profitable **SELL PRICE** over and above your standard cost.

## BOWL COSTING

**PRODUCT:** \_\_\_\_\_

**RECIPE:** \_\_\_\_\_

[illegible]

### Total Yield

--

**TOTAL  
COST**

### Batter Cost / lb

--

**Scale  
Weight (oz)**

\_\_\_\_\_

**Batter Cost / oz**

--

### Cost Per Unit

--

# BASICS OF BAKING

## Bakers Percent

This method measures the weight of individual formula ingredients as a percentage of the total flour weight. The total flour is always 100%. Thus, the sum of all ingredient percentages is always more than 100%.

To change measurements in lb and oz (or g) into bakers percent, first determine the total amount of flour in the formula. If more than one type of flour is needed, add all the weights together. This figure becomes the base number for figuring the other percentages. To determine the bakers percent of water, for example, you divide the weight of water by the total weight of flour.

In order for this method to work properly, you must convert all weights and volumes into a common measure. One oz equals 1/16 (0.625) lb. thus 20 lb 8 oz becomes 20.50 lb. Volumetric measurements, too, must be converted to the common measure. Honey, for example, weighs 12 oz (340 g) per cup. Thus 3 cups of honey weigh 2 lb 4 oz or 2.25 lb (1,020 g).

## Conventional or True Percent

This method measures the weight of individual formula ingredients as a percentage of the total formula weight. The sum of all ingredient percentages is always equal to 100%.

Most formulas will indicate their “basis” in their headings. When total flour weight is being used as the formula basis, the terms flour weight basis, per cwt flour and bakers percent are used. When total formula weight is being used as the formula basis, the terms conventional percentage, formula weight basis, true percents and formula percentage will be used.

Another way of identifying how a formula has been balanced is to examine the figures given for flour. If the formula contains more than one type of flour, make sure to add all flours together. If the total flour figure sums to 100, then the formula was written in bakers percent.

# WEIGHTS AND MEASURES

When new product development takes inspiration from a home or foodservice recipe, the formulator must translate volume-based measurements into weights. The leap from home recipe to commercial formula may be eased by consulting this table. (All measurement equivalents are in grams and ounces per cup, except leavenings and spices, which are given in grams and ounces per teaspoon).

INGREDIENT	WEIGHT PER CUP	
	GRAMS	OUNCES

## EGGS

Eggs, (white, 8 large)	225	8
Eggs, (whole, 5 large)	225	8
Eggs, (yolks, 12 large)	225	8

## FLOURS AND CEREALS

Bran, (dry)	50	1 3/4
Cornmeal, (uncooked)	165	5 3/4
Cornstarch, (unsifted)	150	5 1/3
Crumbs, (bread, dry)	100	3 1/2
Crumbs, (cake, dry)	100	3 1/2
Crumbs, (bread or cake, moist)	45	1 1/2
Flour, (all-purpose, unsifted)	135	4 3/4
Flour, (all-purpose, sifted once)	115	4
Flour, (bread, sifted once)	120	4 1/4
Flour, (bread, unsifted)	140	5
Flour, (cake, sifted once)	95	3 3/8
Flour, (cake, unsifted)	125	4 3/8
Flour, (whole wheat, unsifted)	130	4 1/2
Oats, (rolled)	85	3
Rice, (uncooked)	190	6 3/4



# WEIGHTS AND MEASURES

## INGREDIENT

WEIGHT PER CUP  
GRAMS OUNCES

## FRUITS, NUTS & PEELS

Apple, (medium 1 only)	170	6
Apricots, (dried, cooked, no juice)	150	5 1/3
Banana, (fresh, medium, peeled 1 only)	100	3 1/2
Banana, (fresh, crushed)	200	7
Banana, (dried)	100	3 3/5
Blueberries, (fresh)	150	5 1/4
Cherries, (whole, candied)	200	7
Citron, (cubed, dry)	185	6 1/2
Citron, (thin sliced/cubed, in syrup)	200	7
Coconut, (long thread)	80	2 3/4
Coconut, (macaroon)	90	3 1/6
Cranberries, (uncooked)	85	3
Currants	150	5 1/3
Dates, (whole, pitted)	170	6
Figs	200	7
Nuts, (chopped)	130	4 1/2
Orange, (ground, with juice)	225	8
Peaches, (dried)	160	5 2/3
Peels, (candied)	115	4
Pineapple, (canned crushed)	250	8 3/4
Prunes, (pitted, cooked, drained)	225	8
Prunes, (pitted, uncooked)	175	6 1/4
Raisins	150	5 1/4
Rhubarb, (cooked)	240	8 1/2

## LIQUIDS

Cream	240	8 1/2
Fruit juice	250	8 3/4
Milk, (evaporated)	250	8 3/4
Milk, (liquid)	245	8 5/8
Milk, (sweetened condensed)	305	10 3/4
Vinegar	235	8 1/3
Water	235	8 1/3

# WEIGHTS AND MEASURES

## EGG SHELL SIZE

SIZE	MINIMUM WEIGHT PER DOZEN, OZ	LIQUID WEIGHT OZ (APPROX.)
Jumbo	30	26
Extra Large	27	24
Large	24	21
Medium	21	18
Small	18	15

## CONVERSIONS BETWEEN EGG PRODUCTS

	LIQUID PRODUCT (LB)	EGG SOLIDS	WATER (LB)
Whole	1	0.25	0.75
Whites	1	0.12	0.88
Yolk (Commercial)	1	0.45	0.55

1 LB dried whole egg = 0.28 dried white  
+ 0.72 LB dried commercial yolk

1 LB liquid whole egg = 0.67 LB liquid white  
+ 0.33 LB liquid pure yolk  
= 0.6 LB liquid white  
+ 0.4 LB liquid commercial yolk

\*American Egg Board

# ENGLISH MEASUREMENTS

## VOLUME

---

Gallons (gal), quarts (qt), pints (pt), cups (c), Tablespoons (Tbsp), teaspoons (tsp), fluid ounces (fl oz), cubic inches (cu in)

<b>1 gal</b>	= 4 qt = 8 pt = 128 fl oz
<b>1 qt</b>	= 2 pt = 4 c = 32 fl oz = 57.5 cu in
<b>1 pt</b>	= 2 c = 16 fl oz
<b>1 c</b>	= 8 fl oz = 16 Tbsp. = 48 tsp
<b>1 Tbsp</b>	= 3 tsp = 0.5 fl oz
<b>1 fl oz</b>	= 1.8047 cu in

## WEIGHT

---

Tons, barrel (bbl), hundredweights (cwt), pounds (LB), ounces (oz)

<b>1 ton</b>	= 2,000 lb
<b>1 bbl (flour)</b>	= 196 lb
<b>1 cwt</b>	= 100 lb
<b>1 LB</b>	= 16 oz

## VOLUME – ENGLISH UNITS TO LITERS

---

<b>1 gal</b>	= 3.780 L
<b>0.265 gal</b>	= 1 L
<b>1 qt</b>	= 0.9463 L
<b>1.0567 qt</b>	= 1 L
<b>1 pt</b>	= 0.4732 L
<b>2.113 pt</b>	= 1 L
<b>1 cup</b>	= 236.3 ml
<b>4.23 cup</b>	= 1 L
<b>1 Tbsp</b>	= 14.77 ml
<b>1 tsp</b>	= 4.92 ml
<b>1 fl oz</b>	= 29.57 ml

# WEIGHTS AND MEASURES

## WEIGHT

---

### Ounces to Grams

1 oz	= 28.35 g
0.0353 oz	= 1 g

### Pounds to Kilograms

1 LB	= 0.436 kg = 453.6 g
2.205 LB	= 1 kg
50 LB	= 22.7 kg
55.1 LB	= 25 kg
1 cwt	= 45.4 kg
110.2 LB	= 50 kg

### Tons to Tonnes

1 ton	= 0.9072 tonnes = 907.2 kg
1.1023 tons	= 1 tonne
2,204.6 LB	= 1 tonne

## TEMPERATURE

---

### Degrees Fahrenheit to Degrees Celsius

°C	= (°F - 32) x (5/9)
°F	= (°C x 1.8) + 32



# WEIGHTS AND MEASURES

INGREDIENT	WEIGHT PER CUP	
	GRAMS	OUNCES

## SHORTENINGS

Butter	225	8
Lard	205	7 1/4
Oil	215	7 1/2
Vegetable shortening, (hydrogenated)	190	6 3/4

## SUGARS - SYRUPS

Brown	220	7 3/4
Fruit (fructose)	180	6 1/3
Granulated	200	7
Honey	340	12
Molasses	340	12
Powdered sugar 6X, (sifted once)	100	3 1/2
Syrup	340	12

## MISCELLANEOUS

Applesauce	245	8 5/8
Cheese, (Parmesan, grated)	100	3 1/2
Cheese, (semi-soft, grated)	113	4
Chocolate liquor, (1 square)	28.4	1
Chocolate liquor, (melted)	240	8 1/2
Chocolate liquor, (scraped)	113	4
Cocoa	85	3
Coffee, (ground)	70	2 1/2
Cottage cheese	220	7 3/4
Cream cheese	235	8 1/4
Gelatin, 1 packed	10.5	3/8
Jam, jelly, marmalade, (1 Tbsp)	19	2/3
Milk, (dry, full or skim)	100	3 1/2
Potato, (raw, grated)	225	8

\*Weights and Measures section re-printed with permission from Sosland Publishing Co.

# WEIGHTS AND MEASURES

INGREDIENT	WEIGHT PER TEASPOON	
	GRAMS	OUNCES

## LEAVENINGS

Ammonium carbonate	3.8	1/8
Baking powder, cream of tartar type	3.4	1/8
Baking powder, phosphate SAS type	4.4	1/6
Baking soda	5.3	1/5
Cream of tartar	3.4	1/8
Monocalcium phosphate	4.5	1/6
Yeast, compressed, 1 cake	14.2	1/2

## SPICES - FLAVORS

Caraway seed, ground	3.3	1/8
Cardamom seed, ground	2.0	1/15
Cinnamon, ground	2.7	1/10
Cloves, ground	2.7	1/10
Flavoring extracts	5.4	1/5
Ginger, ground	1.9	1/15
Lemon rind, grated (1 lemon = 1 oz)	2.7	1/10
Mace, ground	2.3	1/12
Nutmeg, ground	2.3	1/12
Orange rind, grated (orange = 1 oz)	2.7	1/10
Poppy seed whole	3.3	1/8
Salt, table (1 dash salt = 1/24 oz)	6.0	1/5

## RICHCREME® DIRECTIONS – 50 LB BAG

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
<b>STAGE 1</b>			
RichCreme® Base Whole Eggs	50 lbs 17 lbs 8 oz	10 lbs 3 lbs 8 oz	<b>WEIGH</b> Mix and Water. <b>POUR</b> Whole Eggs into mixing bowl. <b>ADD</b> RichCreme® Base. <b>BLEND</b> 1 minute on 1st speed to incorporate. <b>CREAM</b> 3 minutes on 3rd speed of 4-speed machine (2nd speed of 3-speed machine).
<b>STAGE 2</b>			
Vegetable Oil Water	15 lbs 11 lbs 4 oz	3 lbs 2 lbs 4 oz	<b>INCORPORATE</b> Oil and water 1 minute on 1st speed. <b>SCRAPE</b> down. <b>BLEND</b> 3 minutes on 1st speed. <b>BLEND</b> 1 minute on 1st speed to incorporate.
<b>BATTER WEIGHT</b>	93 lbs 12 oz	18 lbs 12 oz	
<b>BATTER TEMPERATURE:</b>	68 to 72°F		
<b>SCALE:</b>	1 1/2 lb Lined Loaf Pan – 14 oz		Small Angel Food Pan – 1 lb 4 oz
<b>BAKE:</b>	350°F, 45-50 minutes		

## RICHCREME® DIRECTIONS – 30 LB BAG

INGREDIENTS	LARGE BATCH	SMALL BATCH	HANDLING DIRECTIONS
<b>STAGE 1</b>			
RichCreme® Base Whole Eggs	30 lbs 10 lbs 8 oz	10 lbs 3 lbs 8 oz	<b>WEIGH</b> Mix and Water. <b>POUR</b> Whole Eggs into mixing bowl. <b>ADD</b> RichCreme® Base. <b>BLEND</b> 1 minute on 1st speed to incorporate. <b>CREAM</b> 3 minutes on 3rd speed of 4-speed machine (2nd speed of 3-speed machine).
<b>STAGE 2</b>			
Vegetable Oil Water	9 lbs 6 lbs 12 oz	3 lbs 2 lbs 4 oz	<b>INCORPORATE</b> Oil and water 1 minute on 1st speed. <b>SCRAPE</b> down. <b>BLEND</b> 3 minutes on 1st speed. <b>BLEND</b> 1 minute on 1st speed to incorporate.
<b>BATTER WEIGHT</b>	58 lbs 4 oz	18 lbs 12 oz	
<b>BATTER TEMPERATURE:</b>	68 to 72°F		
<b>SCALE:</b>	1 1/2 lb Lined Loaf Pan – 14 oz		Small Angel Food Pan – 1 lb 4 oz
<b>BAKE:</b>	350°F, 45-50 minutes		

## NOTES

[illegible]



## NOTES

[illegible]





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