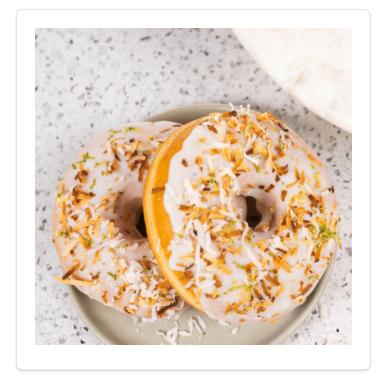


## **COCONUT LIME DONUT**

Enjoy a burst of citrusy goodness with our Lime Glazed Donut, a flavorful delight that's simple to prepare and impossible to resist. Perfect for a sunny morning treat or a sweet afternoon pick-me-up, our Lime Glazed Donut promises a burst of flavor in every bite.

Yield: 12 Donuts



## **INGREDIENTS**

1 C RCIN Heat'N Ice™ Vanilla Icing, 1 Count, 12 lbs (#09976)
1 C Shredded coconut (sweetened or unsweetened)
 Freshly grated lime zest

12 Item Ready-to-Finish Yeast Raised Donut Homestyle

Ring, 84 2.1-oz Donuts (#25224)

## **DIRECTIONS**

- Place Ready to Finish Yeast Raised Donut Homestyle Ring (PC13530) 4x6 on lined sheet pan.
- In a bowl, mix 2-3 tbsp. of freshly squeezed lime juice with 1 cup of Rich's Vanilla Heat'N Ice Icing. Stir until combined.
- Add 1 cup of shredded coconut (sweetened or unsweetened) directly to a medium skillet over medium to low heat.
- Cook by stirring frequently with a spatula until the shredded coconut is toasted and browned.
- Remove from heat and allow to cool.
- Glaze donuts by directly dipping donuts halfway into warm icing and carefully lift donut back out again. Set them on a cooling rack to allow the excess icing to drip off
- 7 Before the glaze sets, top the glazed donuts with toasted coconut and freshly grated lime zest.
- 8 Allow icing to dry for 2-5 minutes.