



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 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

- 1 Place Ready to Finish Yeast Raised Donut Homestyle Ring (PC13530) 4x6 on lined sheet pan.
- 2 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.
- 3 Add 1 cup of shredded coconut (sweetened or unsweetened) directly to a medium skillet over medium to low heat.
- 4 Cook by stirring frequently with a spatula until the shredded coconut is toasted and browned.
- 5 Remove from heat and allow to cool.
- 6 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.