# UBE DONUT

Introducing our delightful Ube Glazed Donut, a vibrant twist on the classic treat. Thaw our Ready to Finish Cake Donut, then bake briefly. Dip in a charming purple Ube Glaze, sprinkle with coconut and sugar, and top with an adorable ube wafer cookie.

**Yield:** 12 Donuts



## INGREDIENTS

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| 12 Item | Old Fashioned Cake Donut Ring, 60 Ct, 3.1 oz (#50151) |
| 1 C | Heat'N Ice™ Vanilla Icing, 1 Count, 12 lbs (#09976) |
| | Sweetened Shredded Coconut |
| | Purple Sugar Sprinkles |
| | Ube Wafer Cookies |

## DIRECTIONS

1. Place Ready to Finish Cake Donut Old Fashioned Plain Ring (PC50151) on lined sheet pan.
2. Thaw 30 minutes at room temperature.
3. Heat in 375 °F (190 °C) oven for 1 minute.
4. Place desired amount of Heat'N Ice icing (PC09976) in icing warmer and heat to 110°F.
5. In a bowl, mix 1-2 tbsp of ube extract (Ube flavoring) with 1 cup of Rich's Vanilla Heat'N Ice Icing. Stir until combined until you get a vibrant purple color from the ube flavor extract.
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 sweetened shredded coconut, purple sugar sprinkles, and a garnish of a ube wafer cookie in the center of the donut.


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