



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

12 Item **RICH'S** READY TO FINISH CAKE DONUT OLD FASHIONED PLAIN RING (#50151)

1 C **RICH'S** HEAT'N ICE™ ICING VANILLA ARTIFICIALLY FLAVORED (#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.