APPLE CINNAMON BUN CHAI DONUT

Indulge in our Apple Cinnamon Bun Chai Donut using our Ready to Finish Yeast Raised Donut Cinnamon Bun Round. Top with homemade apple topping, Rich's Allen Superior Set Icing Cream Cheese, and crushed Cinnamon Toast Crunch Cereal for pure delight.

Yield: 12 Donuts



INGREDIENTS

12 Item	Jumbo Cinnamon Bun, 72 Count, 3 oz (#24123)
4 Item	Medium Apples
1/3 C	Sugar
3 tbsp.	Water
4 tbsp.	Butter
2 tsp.	Cinnamon
1 tbsp.	Cornstarch
2 tbsp.	Water (for later)
	Allen® Superior Set Cream Cheese Icing, 12 Count, 2 lb (#03837)

DIRECTIONS

1. Place Ready to Finish Yeast Raised Donut Cinnamon Bun Round (PC06971) on lined sheet pan.
2. Thaw 30 minutes at room temperature.
3. Heat in 375 °F (190 °C) oven for 2-3 minutes.
4. Peel, core and chop apples. Cut apples into ¼ inch slices.
5. In a medium pot, melt butter and cinnamon over medium heat. Stir in apples, sugar and water.
6. Cover and stir occasionally for 6 minutes or until softened.
7. In a separate small bowl, combine cornstarch and 2 tbsp water then add slurry into the medium pot with the cooked apples. Stir and continue to cook the apples until they are soft and filling thickens.
8. Remove pot from heat and allow apple topping to cool.
9. Top donuts with a spoonful of the apple topping onto the warm cinnamon bun.
10. Drizzle Rich's Allen Superior Set Icing Cream Cheese (PC03837) onto bun.
11. Finish the bun with a sprinkle of crushed Cinnamon Toast Crunch Cereal.

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