



Hispanic Heritage Recipe Book

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Cakes and Cupcakes

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Chocoflan

- Bakery Essentials™ No Stick Pan Coating (02498154)
- Granulated Sugar*
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Bakery Essentials™ Whole Eggs*
- Dawn Exceptional® R&H® RichCreme® Chocolate Cake Base (00546814)
- Bakery Essentials™ Single Gum Cream Cheese (02493310)
- Gold Cow™ Evaporated Milk (00706145)
- Bakery Essentials™ Whole Sweetened Condensed Milk (02494003)
- Bakery Essentials™ Pure Vanilla Extract (03038215)
- Kosher Salt

For the caramel: Line a 10" bundt pan with pan spray. Add sugar to a non-reactive saucepan (without a non-stick coating). Any amount of sugar is fine, just make sure it is no more than ½" thick on bottom of pan. Give the pan a shake to spread the sugar in an even layer, then place over medium high heat to melt. The sugar will start to melt and caramelize at the edges of the pan first. Once the edges of the sugar are caramelizing, use a wooden spoon and start bringing the caramelized parts into the middle of the pan, to where the sugar hasn't melted or caramelized yet. Keep stirring until all the sugar has melted and caramelized. Squash stubborn sugar lumps against the sides of the pan if necessary. Cook the caramel until it turns a rich brown color. Once the caramel has turned a deep amber color, stop the caramelization process by dunking the bottom of the pan in an ice water bath. Do this quickly as leaving the pan in the cold water bath will harden the caramel. Gently pour caramel into the bundt pan to coat the bottom.

For the cake: In a stand mixer fitted with the paddle attachment, place 1 pound water, 8 oz oil, 11.5 oz whole eggs, and 2 pounds 4 oz chocolate creme cake base. Mix on low speed for one minute, scrape the bowl. Mix for 2 minutes second speed. Reserve.

For the custard: Place 8 oz cream cheese, 15 oz whole eggs, and 1 pound 8 oz evaporated milk in a blender, blend until smooth. Place mixture in a bowl and whisk in 1 pound 12 oz sweetened condensed milk, 0.50 oz vanilla extract, and 0.10 oz salt. Reserve.

To bake: Pipe 8 oz cake batter into prepared pan. Gently pour in 1 pound prepared custard. Place pan in a water bath and bake at 350°F until cake springs back lightly when touched or a knife inserted into the cake comes out clean. Let cake cool in water bath until both are room temperature. Remove cake from water bath and place in cooler overnight. Unmold the next day and serve or place in bakery case.

Chef's Tip: To clean the caramel pan after using, simply fill with warm water, place over low heat, and allow the water to come to a simmer. The caramel will melt.

*Please reach out to Dawn Sales Representative for item number

Cocoflan

- Bakery Essentials™ No Stick Pan Coating (02498154)
- Granulated Sugar*
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Dawn Exceptional® Baker's Request™ Coconut Flavored Cake Mix (02494863)
- Bakery Essentials™ Single Gum Cream Cheese (02493310)
- Coconut Milk
- Bakery Essentials™ Whole Sweetened Condensed Milk (02494003)
- Bakery Essentials™ Pure Vanilla Extract (03038215)
- Kosher Salt
- Bakery Essentials™ Sweetened Coconut Flakes (02493716)

For the caramel: Line 3" x 1.5" mini flan molds with pan spray. Add sugar to a non-reactive saucepan (without a non-stick coating). Any amount of sugar is fine, just make sure it is no more than 1/2" thick on bottom of pan. Give the pan a shake to spread the sugar in an even layer, then place over medium high heat to melt. The sugar will start to melt and caramelize at the edges of the pan first. Once the edges of the sugar are caramelizing, use a wooden spoon and start bringing the caramelized parts into the middle of the pan, to where the sugar hasn't melted or caramelized yet. Keep stirring until all the sugar has melted and caramelized. Squash stubborn sugar lumps against the sides of the pan if necessary. Cook the caramel until it turns a rich brown color. Once the caramel has turned a deep amber color, stop the caramelization process by dunking the bottom of the pan in an ice water

bath. Do this quickly as leaving the pan in the cold water bath will harden the caramel. Gently pour caramel into molds to coat the bottom.

For the cake: In a stand mixer fitted with the paddle attachment, place 2 pounds 10.4 oz water, 7.6 oz oil, and 4 pounds cake mix. Mix on low speed for one minute, scrape the bowl. Mix for 2 minutes second speed. Reserve.

For the custard: Place 8 oz cream cheese, 15 oz whole eggs, and 1 pound 8 oz coconut milk in a blender, blend until smooth. Place mixture in a bowl and whisk in 1 pound 12 oz sweetened condensed milk, 0.50 oz vanilla extract, and 0.10 oz salt. Reserve.

To bake: Pipe 0.50 oz cake batter into each mold. Gently pour in 0.75 oz prepared custard. Place pan in a water bath and bake at 350°F until cake springs back lightly when touched or a knife inserted into the cake comes out clean. Let cake cool in water bath until both are room temperature. Remove cake from water bath and place in cooler overnight. Unmold the next day, sprinkle with shredded coconut, and serve or place in bakery case.

Chef's Tip: To clean the caramel pan after using, simply fill with warm water, place over low heat, and allow the water to come to a simmer. The caramel will melt.

* Please reach out to Dawn Sales Representative for item number.



Brazo Gitano

- Dawn Exceptional® Jelly Roll Sponge Cake Mix (00006015)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Dawn Dulce de Leche Flavored Filling (002405307)
- Dawn Exceptional® Crushed Fruit Pineapple Filling (002407254)
- Dawn Pureed Fruit Guava Filling (002405430)
- Bakery Essentials™ Cane 6/10X Powder Sugar (02492784)

Mix cake according to manufacturer's instructions. Line a half sheet tray with parchment paper and deposit 1 pound of prepared cake batter. Spread evenly with an offset metal spatula. Bake at 350°F until cake is golden brown and springs back lightly when touched. While cake is still warm, invert it onto a freshly cleaned side towel and peel off parchment paper. Roll the cake up, using the towel in between. Let cake cool completely. After cake is cool, gently unroll and using a #6 white scoop, place 2 scoops of filling on prepared cake. Spread to edges and roll back up. Dust with powdered sugar.

Chef's Tip: Rolling the cake on a towel rather than parchment paper allows the cake to breathe as it cools, allowing greater flexibility when filling and rolling back up.



Margarita Cupcakes

- Dawn Exceptional® Baker's Request™ White Cake Mix (00499865)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Tequila Flavoring
- Dawn Key Lime Pie Flavored Filling (02406082)
- Dawn White Buttercreme Style Icing (02434356)
- Lime Juice
- Kerry™ White Sanding Sugar (03036532)
- Fresh Lime Slices

Line conventional size cupcake pan with paper liners. Mix cake according to manufacturer's instructions then use a #16 blue scoop to deposit 1.5 oz batter into each cavity. Bake at 350°F until cupcakes spring back lightly when touched. Let cool completely. Mix together tequila flavoring and key lime filling to desired taste, reserve. Mix together 5 pounds buttercreme, 1 oz lime juice, and 0.5 oz tequila flavoring, reserve. Using a very small round cutter, cut the center out of each cupcake. Fill the cavity with prepared lime filling. Place buttercreme in piping bag fitted with a closed star tip and pipe a rosette on the top of each cupcake. Roll the edges in sanding sugar (to look like the rim of a margarita glass) and top with a slice of lime.

Fiesta Cupcakes

- Dawn Exceptional® Baker's Request™ White Cake Mix (00499865)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Dawn Exceptional® Red Buttercreme Style Icing (02439984)
- Dawn Exceptional® Bright Yellow Buttercreme Style Icing (02434398)
- Dawn Exceptional® Orange Buttercreme Style Icing (02441004)
- Dawn Exceptional® Light Blue Buttercreme Style Icing (02441096)
- Kerry™ KingBlingz Grande Pearl Sprinkles (02388628)

Line conventional size cupcake pan with paper liners. Mix cake according to manufacturer's instructions then use a #16 blue scoop to deposit 1.5 oz batter into each cavity. Bake at 350°F until cupcakes spring back lightly when touched. Let cool completely. Place red buttercreme into a piping bag fitted with a large open star tip, place the yellow buttercreme into a piping bag fitted with a small French star tip, place the orange buttercreme into a piping bag fitted with a medium French star tip, and place the light blue buttercreme into a piping bag fitted with a rose tip. Decorate the cupcakes using swirls, rosettes, stars, and stripes. Sprinkle with pearl sprinkles lightly before buttercreme has set.



Piñata Cupcakes

- Dawn Exceptional® Baker's Request™ White Cake Mix (00499865)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Bakery Essentials™ Carnival Blend Decorettes (03032091)
- M&M's® Mini Candy Bulk (00124396)
- Dawn Exceptional® Purple Buttercreme Style (02441070)
- Dawn Exceptional® Bright Yellow Buttercreme Style Icing (02434398)
- Dawn Exceptional® Hot Pink Buttercreme Style Icing (02441038)
- Dawn Exceptional® Orange Buttercreme Style Icing (02441004)
- Dawn Exceptional® Light Blue Buttercreme Style Icing (02441096)

Line conventional size cupcake pan with paper liners. Mix cake according to manufacturer's instructions then use a #16 blue scoop to deposit 1.5 oz batter into each cavity. Bake at 350°F until cupcakes spring back lightly when touched. Let cool completely. Using a very small round cutter, cut the center out of each cupcake. Fill the cavity with sprinkles and mini candies. Place each buttercreme color in a piping bag fitted with a rose tip. Pipe colored ruffles on the top of each cupcake.





Churro Cupcakes

- Dawn Exceptional® Baker's Request™ Yellow Cake Mix (00502551)
- Bakery Essentials™ Coarse Ceylon Cinnamon (02508911)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Dawn White Buttercreme Style Icing (02434356)
- Granulated Sugar*
- Mi Panaderia® Plain 10" Churros (00897324)

Line conventional size cupcake pan with paper liners. Mix cake according to manufacturer's instructions using 0.65% cinnamon mixed into the dry mix before mixing at the bowl. Then use a #16 blue scoop to deposit 1.5 oz batter into each cavity. Bake at 350°F until cupcakes spring back lightly when touched. Let cool completely. Mix together 5 pounds white buttercreme and 0.5 oz cinnamon, reserve. Mix together 1 pound 8 oz granulated sugar and 1 oz cinnamon, reserve. Heat churros according to manufacturer's directions and roll in prepared cinnamon & sugar while still warm. Cut into 2" lengths and reserve. Pipe reserved cinnamon icing onto cupcake, sprinkle with cinnamon & sugar mixture, and top with a churro.

Mexican Hot Chocolate Cupcakes

- Dawn Exceptional® R&H® Richcreme® Chocolate Creme Cake Base (00546814)
- Bakery Essentials™ Whole Eggs*
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Mexican Drinking Chocolate, Chopped
- Dawn Chocolate Buttercreme Style Icing (02440981)
- Bakery Essentials™ Natural & Artificial Orange Emulsion (03037287)
- Bakery Essentials™ Coarse Ceylon Cinnamon (02508911)
- Bakery Essentials™ Natural Coffee Flavor with Other Natural Flavors (03036969)
- Chile Powder

Line a conventional sized cupcake pan with brown tulip liners. Mix creme cake base according to bag directions, mixing in 15% chopped Mexican drinking chocolate at the end of mixing. Use a #16 blue scoop to deposit 1.5oz batter into each cavity. Bake at 350F until cupcakes spring back lightly when touched.

In a mixing bowl, combine 5 pounds Chocolate Buttercreme Style, 1 oz orange extract, 1 oz cinnamon, 1 oz coffee extract, and 0.5 oz chili powder. Mix with a paddle on low speed to soften, scrape bowl, and mix for 30 seconds on 2nd speed or until well combined. Pipe onto prepared cooled cupcakes.





Buttercreme Swirl Cake

- Dawn Exceptional® Baker's Request™ White Cake Mix (00499865)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn White Buttercreme Style Icing (02434356)
- Chefmaster® Sunset Orange Liqua-Gel Color (02333871)
- Chefmaster® Princess Pink Liqua-Gel Color (02457621)
- Chefmaster® Violet Liqua-Gel Color (02333938)
- Chefmaster® Buckeye Brown Liqua-Gel Color (02333855)
- Kerry™ White Nonpareil Sprinkles (01043752)

Mix cake according to manufacturer's instructions. Measure out 3 pounds batter, deposit 1 pound 8 ounces into a sprayed and papered 8-inch cake pan. Repeat again to make 2 cakes total. Bake at 350°F until cake springs back lightly when touched. Let cool completely. Place one cake round on a cake board and fill with buttercream. Place the other round on top and crumb coat with buttercream. Place buttercream in 3 bowls, color one orange, using a drop or two of brown to mute the color. Repeat with the pink and purple, also muting slightly with brown. Place each colored buttercream in a pastry bag using different size and style star tips; also make a white buttercream bag. Smooth ice with white buttercream. Pipe a very small amount of each color around the sides and top of the cake and smooth ice again to swirl the colors. Trace a quarter moon on the top of the cake at the edge and fill in with different sizes and colors of rosettes.

Mocha Cake

- Dawn Exceptional® Bakers Request™ Coffee Flavored Cake Mix (02494201)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Dawn Exceptional® VelveTop™ Chocolate Whipped Icing & Filling (00464579)
- Dawn Exceptional® Fon Dip Enhanced Stability Chocolate Flat Icing (00018895)

Mix cake according to manufacturer's directions. Deposit 1 pound 8 oz into a sprayed and papered 8" cake pan. Repeat again to make 2 cakes total. Bake at 350°F until cake springs back lightly when touched. Let cool completely and depan. Place one cake round on a cake board and fill with chocolate whipped topping. Place the other round on top and crumb coat with chocolate whipped topping. Decorate with chocolate flat icing.





Whipped Creme Chocolate Cake

- Dawn Exceptional® Bakers Request™ Dark Devil's Food Cake Mix (00581167)
- Cold Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn Exceptional® VelveTop™ Chocolate Whipped Icing & Filling (00464579)

Mix cake according to manufacturer's instructions. Measure out 3 pounds batter, deposit 1 pound 8 oz into a sprayed and papered 8" cake pan. Repeat again to make 2 cakes total. Bake at 350°F until cake springs back lightly when touched. Let cool completely. Fill and crumb coat using chocolate whipped topping. Using a variety of sizes and styles of star tips, load bags with chocolate whipped topping and decorate the cake with different sizes of rosettes

Whipped Creme Decorated Yellow Cake

- Dawn Exceptional® Baker's Request™ Yellow Cake Mix (00502551)
- Cold Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn Exceptional® VelveTop™ Vanilla Whipped Icing & Filling (00464561)
- Kerry™ Pastel Confetti Sprinkles (02385260)
- Chefmaster® Blue Sky Liqua-Gel Color (02333847)

Mix according to manufacturer's instructions. Measure out 4.5 pounds batter, deposit 1 pound 8 oz into a sprayed and papered 8" cake pan. Repeat again two times to make 3 cakes total. Bake at 350°F until cake springs back lightly when touched. Let cool completely. Mix vanilla whipped topping with blue gel food coloring and reserve. Fill and crumb coat cake with prepared whipped topping. Insert internal dowels or supports into the cake. Smooth ice with prepared whipped topping and coat the bottom of the sides with sprinkles. Decorate the top with rosettes.





Tres Leches Cake

- Dawn Exceptional® R&H® Sponge Cake Base (00735920)
- Water
- Bakery Essentials™ Whole Eggs*
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Bakery Essentials™ Whole Sweetened Condensed Milk (02494003)
- Gold Cow™ Evaporated Milk (00706145)
- Half & Half
- Dawn Exceptional® VelveTop™ Vanilla Whipped Icings & Filling (00464561)
- Dawn Diced Fruit Bright Red Strawberry Filling (02410132)
- Fresh Fruit Slices

Mix cake mix according to manufacturer's instructions. Spray and paper two 8" round cake pans and deposit 12 oz batter into each. Bake until golden brown and cake springs back lightly when touched. Let cool completely. Mix together equal parts by weight sweetened condensed milk, evaporated milk, and half & half. Weigh cake, pour the same weight prepared milk over cake and let soak in completely. Place one cake round on a cake board, pipe around the edges with whipped topping and fill with strawberry filling. Place the other round on top and crumb coat and ice with whipped topping. Decorate with fresh fruit slices on top.

Chef's Tip: No pre-whipped topping available in your area? Just order in Dawn Exceptional® VelveTop™ Enhanced Stability Vanilla Whipped Icing and Filling Liquid (00492687) and whip. Then sub in the same amount for whipped topping in your favorite recipes.

*Please reach out to Dawn Sales Representative for item number



Dulce de Leche Tres Leches Cake

- Dawn Exceptional® R&H® Sponge Cake Base (00735920)
- Water
- Bakery Essentials™ Whole Eggs*
- Half & Half
- Bakery Essentials™ Whole Sweetened Condensed Milk (02494003)
- Gold Cow™ Evaporated Milk (00706145)
- Dawn Dulce de Leche Flavored Filling (02405307)
- Dawn Exceptional® VelveTop™ Vanilla Whipped Icings & Filling (00464561)

Mix cake according to manufacturer's instructions. Spray and paper two 8" round cake pans and deposit 12 oz batter into each pan. Bake at 350°F until cake springs back lightly when touched. Let cool completely. Mix together equal parts by weight sweetened condensed milk, evaporated milk, and half & half. Weigh cake, pour the same weight prepared milk over cake and let soak in completely. Mix together 1 pound 8 oz whipped topping and 4 oz dulce de leche. Place one cake layer on cake board. Pipe a border of prepared whipped topping around the edge of the cake. Pipe a layer of dulce de leche over top of layer. Add second layer and ice the entire cake. Use icing comb to pull lined designs in the side. Use star tip to create shell border of dulce de leche. Decorate top of the cake as desired.

Chef's Tip: Some folks know this cake as "Quatro Leches" since it includes Dulce de Leche. Name it whatever you like but know that it's always delicious! No pre-whipped topping available in your area? Just order in Dawn Exceptional® VelveTop™ Enhanced Stability Vanilla Whipped Icing and Filling Liquid (00492687) and whip up. Then sub in the same amount for whipped topping in your favorite recipes.

*Please reach out to Dawn Sales Representative for item number

Strawberry & Pineapple Tres Leches

- Dawn Exceptional® R&H® Sponge Cake Base (00735920)
- Water
- Bakery Essentials™ Whole Eggs*
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Bakery Essentials™ Whole Sweetened Condensed Milk (02494003)
- Gold Cow™ Evaporated Milk (00706145)
- Half & Half
- Dawn Exceptional® VelveTop™ Vanilla Whipped Icings & Filling (00464561)
- Fresh Pineapple & Strawberries
- South Georgia Pecan Natural Almonds Sliced (02443224)

Mix cake mix according to manufacturer's instructions. Spray and paper two 8" round cake pans and deposit 12 oz batter into each. Bake until golden brown and cake springs back lightly when touched. Let cool completely.

Mix together equal parts by weight sweetened condensed milk, evaporated milk, and half & half. Weigh cake, pour the same weight prepared milk over cake and let soak in completely. Place one cake round on a cake board, spread with whipped topping and sprinkle with fresh sliced pineapples and strawberries. Place the other round on top, crumb coat and then ice with whipped topping. Decorate with sliced pineapple, fresh strawberries, and whipped topping, place sliced almonds on the sides of the cake.

Chef's Tip: No pre-whipped topping available in your area? Just order in Dawn Exceptional® VelveTop™ Enhanced Stability Vanilla Whipped Icing and Filling Liquid (00492687) and whip up. Then sub in the same amount for whipped topping in your favorite recipes.

* Please reach out to Dawn Sales Representative for item number.



Strawberry Tres Leches

- Fresh Strawberries
- Van Leer™ Shine Dark Chocolate EZ- Melt Wafers (02496364)
- Dawn Exceptional® R&H® Sponge Cake Base (00735920)
- Water
- Bakery Essentials™ Whole Eggs*
- Dawn Strawberry Fruit Bits (00015867)
- Chefmaster® Princess Pink Liqua-Gel Color (02457621)
- Chefmaster® Tulip Red Liqua-Gel Color (02333920)
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Bakery Essentials™ Artificial Strawberry Emulsion (03037201)
- Dawn Exceptional® VelveTop™ Vanilla Whipped Icings & Filling (00464561)
- Bakery Essentials™ Whole Sweetened Condensed Milk (02494003)
- Gold Cow™ Evaporated Milk (00706145)
- Half & Half
- Mona Lisa™ Dark Chocolate Decoration Curls (01336420)

Melt coating chocolate. Dip strawberries in prepared chocolate and place on a parchment lined sheet tray; reserve in the cooler.

Mix cake mix according to manufacturer's instructions. For every pound of prepared batter, mix in 1 oz strawberry fruit bits and both pink & red food colorings to desired hue. Spray and paper two 8" round cake pans and deposit 12 oz batter into each. Bake until golden brown and cake springs back lightly when touched. Let cool completely. Mix together equal parts by weight sweetened condensed milk, evaporated milk, and half & half. Weigh cake, pour the same weight prepared milk over cake and let soak in completely. Mix 3 pounds whipped topping, 4.5 oz strawberry emulsion, and pink food coloring to desired hue. Reserve in cooler. Fill and crumb coat with prepared whipped topping. Decorate with reserved strawberries and chocolate curls.

Chef's Tip: No pre-whipped topping available in your area? Just order in Dawn Exceptional® VelveTop™ Enhanced Stability Vanilla Whipped Icing and Filling Liquid (00492687) and whip up. Then sub in the same amount for whipped topping in your favorite recipes.

*Please reach out to Dawn Sales Representative for item number.





Tradicional Tres Leches Mexicano

- Fresh Strawberries
- Van Leer™ Shine White Coating EZ- Melt Wafers (02496380)
- Kerry™ Green Sanding Sugar (01109679)
- Dawn Exceptional® R&H® Sponge Cake Base (00735920)
- Water
- Bakery Essentials™ Whole Eggs*
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Bakery Essentials™ Whole Sweetened Condensed Milk (02494003)
- Gold Cow™ Evaporated Milk (00706145)
- Half & Half
- Dawn Exceptional® VelveTop™ Vanilla Whipped Icings & Filling (00464561)

Melt white coating chocolate, dip strawberries into it, then dip them half into green sanding sugar. Place on a parchment lined sheet tray and reserve in cooler.

Mix cake mix according to manufacturer's instructions. Spray and paper two 8" round cake pans and deposit 12 oz batter into each. Bake until golden brown and cake springs back lightly when touched. Let cool completely. Mix together equal parts by weight sweetened condensed milk, evaporated milk, and half & half. Weigh cake, pour the same weight prepared milk over cake and let soak in completely. Fill and ice with whipped topping. Decorate with prepared strawberries.

Chef's Tip: No pre-whipped topping available in your area? Just order in Dawn Exceptional® VelveTop™ Enhanced Stability Vanilla Whipped Icing and Filling Liquid (00492687) and whip. Then sub in the same amount for whipped topping in your favorite recipes.

* Please reach out to Dawn Sales Representative for item number.



Tres Leches Sheet Cake

- Dawn Exceptional® R&H® Sponge Cake Base (00735920)
- Water
- Bakery Essentials™ Whole Eggs*
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Bakery Essentials™ Whole Sweetened Condensed Milk (02494003)
- Gold Cow™ Evaporated Milk (00706145)
- Half & Half
- Dawn Exceptional® VelveTop™ Vanilla Whipped Icings & Filling (00464561)
- Bakery Essentials™ Whole Maraschino Cherry No Stem (03036150)

Mix cake mix according to manufacturer's instructions. Place in square baking pan that has been treated with pan spray, filling pan halfway with batter. Bake until golden brown and cake springs back lightly when touched. Let cool completely. Mix together equal parts by weight sweetened condensed milk, evaporated milk, and half & half. Weigh cake, pour the same weight prepared milk over cake and let soak in completely. Bake until golden brown and cake springs back lightly when touched. Let cool completely. Mix together equal parts by weight sweetened condensed milk, evaporated milk, and half & half. Weigh cake, pour the same weight prepared milk over cake and let soak in completely. Ice the top with whipped topping and place a cherry on top of each slice.

* Please reach out to Dawn Sales Representative for item number.

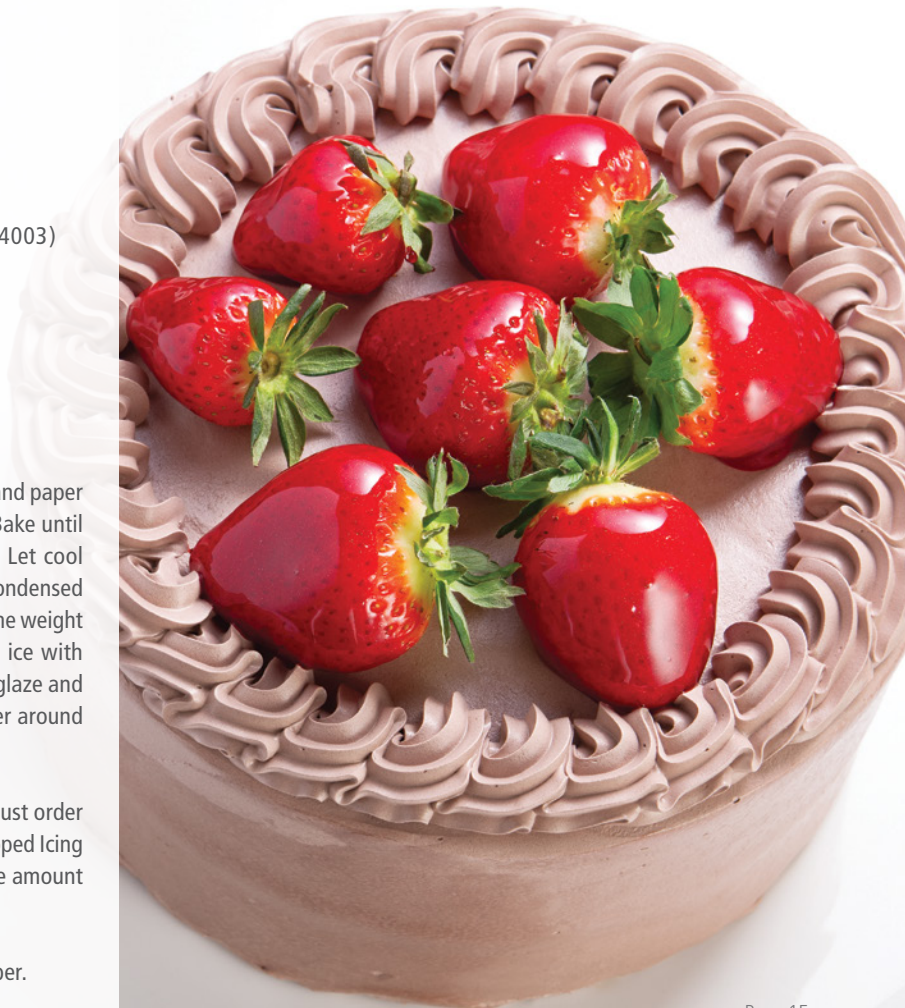
Chocolate Tres Leches

- Dawn Exceptional® R&H® Sponge Cake Base (00735920)
- Water
- Bakery Essentials™ Whole Eggs*
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Bakery Essentials™ Whole Sweetened Condensed Milk (02494003)
- Gold Cow™ Evaporated Milk (00706145)
- Half & Half
- Dawn Exceptional® VelveTop™ Chocolate Whipped Icings & Filling (00464579)
- Fresh Strawberries
- Satin Ice® Strawberry Red Glitter Glaze (02504498)

Mix cake mix according to manufacturer's instructions. Spray and paper two 8" round cake pans and deposit 12 oz batter into each. Bake until golden brown and cake springs back lightly when touched. Let cool completely. Mix together equal parts by weight sweetened condensed milk, evaporated milk, and half & half. Weigh cake, pour the same weight prepared milk over cake and let soak in completely. Fill and ice with chocolate whipped topping. Dip whole strawberries in glitter glaze and place on top of cake. Using a large open star tip, pipe a border around the top edges of the cake.

Chef's Tip: No pre-whipped topping available in your area? Just order in Dawn Exceptional® VelveTop™ Enhanced Stability Vanilla Whipped Icing and Filling Liquid (00492687) and whip. Then sub in the same amount for whipped topping in your favorite recipe

*Please reach out to Dawn Sales Representative for item number.



Scratch Tres Leches

- Bakery Essentials™ No Stick Pan Coating (02498154)
- 8x8" Parchment Circle*
- Bakery Essentials™ Whole Eggs*
- Cream of Tartar*
- Kosher Salt
- Granulated Sugar*
- Bakery Essentials™ All Purpose Flour*
- Bakery Essentials™ Double Acting Baking Powder (03027691)
- Plugrá™ European Style Unsalted Butter (01046334)
- Bakery Essentials™ Pure Vanilla Extract (03038215)



For the Cake: Spray 14, 8"x8" parchment circles and put into 14, 8"x8" round cake pans (do not spray the sides of the pans).

In a stand mixer fitted with the whip attachment, place the 4 pounds 10 oz whole eggs, 0.6 oz cream of tartar, and 0.4 oz salt. Whip eggs to break them up, then sprinkle in 3 pounds 10 oz granulated sugar. Whip until eggs are at full volume (this will take some time), please note eggs will whip better at room temperature.

While eggs are whipping, melt 2 pounds butter and stir in 1.6 oz vanilla. Reserve. Then sift together 3 pounds 4 oz all purpose flour, 1.6 oz baking powder.

Remove egg foam from the mixture and gently fold the sifted flour mixture in 3 batches. Whisk a little of the egg mixture into the melted butter mixture to temper, then fold into the larger mixture. Scale cake layers at 14 oz each. Bake at 325°F until cakes spring back lightly when touched- this will take some time and cakes will be rich golden brown. **DO NOT PULL CAKES EARLY** or they will fall! Let cool completely, poke holes through the top of the cake and use a knife to remove from the pan.

For the milks:

- Bakery Essentials™ Whole Sweetened Condensed Milk (02494003)
- Gold Cow™ Evaporated Milk (00706145)
- Half & Half

Mix together equal parts by weight sweetened condensed milk, evaporated milk, and half & half. Weigh cake rounds, pour the same weight prepared milk over cake, and let soak in completely. Reserve in cooler.

To build the cakes:

- Dawn Exceptional® VelveTop™ Vanilla Whipped Icings & Filling (00464561)
- Dawn Exceptional® Diced Fruit Dark Red Strawberry Filling Pouch Pak (02407824)
- Mona Lisa™ Ivory Chocolate Curls (0999295)
- Fresh Strawberries
- Satin Ice™ Strawberry Red Glitter Glaze (02504498)

Place one soaked cake round on a cake board, and pipe whipped topping around the edge of the round, fill with strawberry filling. Place the other round on top and crumb coat & ice with whipped topping. Place white chocolate curls on the sides of the cake. Decorate with fresh strawberries dipped in glitter glaze and whipped topping.

Chef's Tip: No pre-whipped topping available in your area? Just order in Dawn Exceptional® VelveTop™ Enhanced Stability Vanilla Whipped Icing and Filling Liquid (00492687) and whip. Then sub in the same amount for whipped topping in your favorite recipes.

*Please reach out to Dawn Sales Representative for item number.



Mango Tres Leches

- Dawn Exceptional® R&H® Sponge Cake Base (00735920)
- Water
- Bakery Essentials™ Whole Eggs*
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Bakery Essentials™ Whole Sweetened Condensed Milk (02494003)
- Gold Cow™ Evaporated Milk (00706145)
- Half & Half
- Dawn Exceptional® VelveTop™ Vanilla Whipped Icings & Filling (00464561)
- Blue Diamond® Natural Sliced Almonds (01321645)
- Sliced Pineapple & Sliced Mango Garnish
- Bakery Essentials™ Whole Maraschino Cherries with Stems (03036051)

Mix cake mix according to manufacturer's instructions. Spray and paper two 8" round cake pans and deposit 12 oz batter into each. Bake until golden brown and cake springs back lightly when touched. Let cool completely. Mix together equal parts by weight sweetened condensed milk, evaporated milk, and half & half. Weigh cake, pour the same weight prepared milk over cake and let soak in completely. Place one cake round on a cake board, spread with whipped topping and place fresh mangos on top. Place the other round on top, crumb coat and then ice with whipped topping. Decorate whipped topping and fruit; placing sliced almonds on sides of cake.

* Please reach out to Dawn Sales Representative for item number.



Pineapple Tres Leches

- Dawn Exceptional® R&H® Sponge Cake Base (00735920)
- Water
- Bakery Essentials™ Whole Eggs*
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Bakery Essentials™ Whole Sweetened Condensed Milk (02494003)
- Gold Cow™ Evaporated Milk (00706145)
- Half & Half
- Dawn Exceptional® VelveTop™ Vanilla Whipped Icings & Filling (00464561)
- Dawn Crushed Fruit Pineapple Filling (02407254)

Mix cake mix according to manufacturer's instructions. Spray and paper two 8" round cake pans and deposit 12 oz batter into each. Bake until golden brown and cake springs back lightly when touched. Let cool completely. Mix together equal parts by weight sweetened condensed milk, evaporated milk, and half & half. Weigh cake, pour the same weight prepared milk over cake and let soak in completely. Fill and ice cake with whipped topping. Decorate with pineapple filling and whipped topping; place cake crumbs on sides of cake.

* Please reach out to Dawn Sales Representative for item number.

Tres Leches Cake with Mirror Glaze

- Dawn Exceptional® R&H® Sponge Cake Base (00735920)
- Water
- Bakery Essentials™ Whole Eggs*
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Bakery Essentials™ Whole Sweetened Condensed Milk (02494003)
- Gold Cow™ Evaporated Milk (00706145)
- Half & Half
- Dawn Exceptional® VelveTop™ Vanilla Whipped Icings & Filling (00464561)
- Mirror Glaze (recipe follows)

Mix cake mix according to manufacturer's instructions. Spray and paper two 8" round cake pans and deposit 12 oz batter into each. Bake until golden brown and cake springs back lightly when touched. Let cool completely. Mix together equal parts by weight sweetened condensed milk, evaporated milk, and half & half. Weigh cake, pour the same weight prepared milk over cake and let soak in completely. Fill and ice cake with whipped topping, being sure to use a cake board that is slightly too small for the cake to help with glazing. Freeze overnight. Make mirror glaze and glaze cake the following day.

Mirror Glaze:

- Sheet gelatin, silver strength
- Van Leer™ Shine White Coating EZ- Melt Wafers (02496380)
- Water
- Granulated Sugar*
- Bakery Essentials™ Whole Sweetened Condensed Milk (02494003)
- Chefmaster® Navy Liqua-Gel Color (02471788)
- Chefmaster® Burgundy Wine Liqua-Gel Color (02333897)
- Chefmaster® Whitener Liqua-Gel Color (0384686)
- Chefmaster® Rose Pink Liqua-Gel Color (02333889)

Bloom 18 sheets gelatin in cold water, remove from water once soft and reserve in a bowl. Place 10.5 oz water, 23 oz sugar, and 14 oz sweetened condensed milk in a pan and bring to a boil. Remove from heat and stir in gelatin until it melts. Pour hot mixture over 24.5 oz white chocolate and let it set for 2 minutes, stir to melt, using a burr mixer if needed, being careful to keep it totally submerged so as to not get air bubbles in the glaze. Any air bubbles in the glaze in the bowl may come out in the finished product. Divide glaze into 4 different bowls. Color one blue, one burgundy, one white, and one pink taking care to stir slowly and not add additional air. Let glazes sit at room temp, stirring gently occasionally so they do not develop a skin until they all are between 92°F and 96°F. It is extremely important that all the glazes are the same temperature and that they are all in the correct temperature range.

Meanwhile, set up a cake ring slightly smaller than the frozen cake round on a glazing screen with a sheet tray beneath it. Pour each of the glazes into a large pitcher. Take the frozen cake out of the freezer and set on top of prepared cake ring. It is important that both the cake board and the ring are smaller than the frozen cake so that the glaze can drip down the cake evenly. Pour the glaze in the center of the cake until it completely covers the sides and top. Let set for a moment as the excess glaze will need to run off. Place glazed cake onto a larger cake board and refrigerate.

*Please reach out to Dawn Sales Representative for item number.



Cookies and Bars

Pages: 20-22



Marranitos

- Bakery Essentials™ EIE Soy All Purpose Shortening (02505496)
- Bakery Essentials™ Black Strap Cane Molasses (02506519)
- Dark Brown Sugar*
- Bakery Essentials™ Whole Eggs*
- Bakery Essentials™ Coarse Ceylon Cinnamon (02508911)
- Dawn Exceptional® R&H® Richcreme® Vanilla Cake Base (00435926)
- Bakery Essentials™ All Purpose Flour*
- Bakery Essentials™ Double Acting SAS Baking Powder (03027691)
- Cold water

In a stand mixer fitted with a paddle attachment, cream together 2 pounds shortening, 1 pound 8 oz molasses, and 1 pound brown sugar until no lumps remain. Slowly add in 1 pound 8 oz eggs and mix until fully combined, scraping down the bowl often. Add 6 oz cinnamon, 10 pounds creme cake base, 1 pound 8 oz flour, and 1.5 oz baking powder and mix until a dough forms, scrape the bowl, and mix for another 30 seconds. If dough is too stiff, add additional water little by little until desired consistency is reached. Roll dough to ¼ inch thickness, cut into pig shapes, place onto a papered sheet pan; egg wash, and bake at 350°F until golden brown.

*Please reach out to your Dawn Sales Representative for item number.

Mexican Hot Chocolate Brownies

- Dawn Exceptional® R&H® Fudgey Brownie Mix (00874223)
- Hot Water
- Decaf Instant Espresso Powder
- Cayenne Pepper
- Bakery Essentials™ Coarse Ceylon Cinnamon (02508911)
- Mexican Drinking Chocolate
- Bakery Essentials™ Natural & Artificial Orange Emulsion (03037287)
- Dawn Exceptional® VelveTop™ Vanilla Whipped Icing & Filling (00464561)

Place 3 pounds mix, 12 oz hot water, 0.15 oz or 1 Tbsp. decaf instant espresso powder, 0.05 oz or ½ tsp. cayenne pepper, 0.15 oz or 1 tsp. cinnamon, 0.10 oz or ½ tsp. orange extract in the bowl of a stand mixer fitted with the paddle attachment. Mix for two minutes at low speed, scraping down the bowl halfway through mixing time. Fold in 4 oz chopped Mexican drinking chocolate.

Line a half sheet tray with parchment paper and spray with nonstick spray. Pour in batter and bake at 350°F until set, roughly 25-35 minutes. Let cool completely. Cut and serve with a dollop of whipped whipped topping.



Nidos de Piña con Coco

- Dawn Exceptional® R&H® RichCreme® Vanilla Cake Base (00577265)
- Plugrá® European Style Unsalted Butter (01046334)
- Bakery Essentials™ Pure Vanilla Extract (03038215)
- Bakery Essentials™ Whole Eggs*
- Whole Milk
- Dawn Exceptional® R&H® Coconut Macaroon Cookie Mix (00727183)
- Dawn Crushed Fruit Pineapple Filling (02407585)

In the bowl of a stand mixer fitted with the paddle attachment, mix together 4 pounds creme cake base, 1 pound softened unsalted butter, 0.8 oz vanilla extract, 1.8 oz whole eggs, and 1.8 oz whole milk. Mix until well combined and mixture looks like cookie dough. Pat into a flat circle, wrap with plastic wrap, and place in cooler until completely chilled.

Roll to ¼" thick, punch into 3" circles, reserve. Mix macaroon cookie mix according to bag directions. Using a large straight tip, pipe prepared macaroon batter around the edge of each cookie, fill the middle with pineapple filling. Bake at 325°F for 15-20 minutes until cookies are golden brown. Let cool completely.

*Please reach out to Dawn Sales Representative for item number.

Coquitos

- Dawn Exceptional® R&H® Premium Flavor Coconut Macaroon Mix (00727183)
- Hot Water
- Van Leer™ Shine Dark Chocolate EZ- Melt Wafers (02496364)

Mix desired amount of macaroon mix according to manufacturer's instructions. Scoop dough using a black handled #30 disher onto double parchment lined sheet trays. Bake at 350°F until golden brown. Let cool completely. Melt the chocolate compound and dip the bottoms of the coquitos into it. Let set up completely before serving.



Donuts & Churros

Pages: 24-26



Buñelos

- Dawn Exceptional® Potato Raised Donut Mix (00025353)
- Water
- Red Star® Dry Active Yeast (00593675)
- Bakery Essentials™ Anise Seeds Whole (02508903)
- Simple Syrup (recipe follows)

In a stand mixer fitted with the dough hook attachment, add the 17 pounds mix, 8 pounds 5 oz water, 5.5 oz dry active yeast, and 8 oz anise seeds. Mix for 1 minute on low speed, then 8-10 minutes on 2nd speed until gluten window is achieved. Bulk ferment until dough doubles. Divide dough into 1 oz duffs. Round each duff, bench for 20 minutes to let dough relax. Roll dough into a long strip like baguette, 9-10 inches in length, then shape into a figure 8. Proof until doubled and fry until golden brown on each side.

After buñuelos are fried, place them in a container with high sides and add syrup.

Simple Syrup:

- Water
- Granulated Sugar*
- Bakery Essentials™ Whole Anise Seeds (02508771)

Place 6 pounds water, 3 pounds sugar, and 2 star anise in a pan and bring to a boil.

*Please reach out to Dawn Sales Representative for item number.

Churros with Cajeta

- Bakery Essentials™ Coarse Ceylon Cinnamon (02508911)
- Granulated Sugar*
- Dawn Classic Churro Mix (00524274)
- Water
- Dawn Cajeta Flavored Filling (02405654)

Mix together 1 pound 8 oz granulated sugar and 1 oz cinnamon, reserve. Mix churro mix according to manufacturer's directions. Fry, shake off excess fat, and roll in reserved cinnamon and sugar mixture. Serve with cajeta as a dipping sauce.

*Please reach out to Dawn Sales Representative for item number.



Churros

- Dawn Mi Panaderia® Plain 10" Churros (00897324)
- Granulated Sugar*
- Bakery Essentials™ Coarse Ceylon Cinnamon (02508911)

In a bowl mix together 12 oz granulated sugar and 0.5 oz cinnamon. Remove desired amount of churros from freezer and place on parchment-lined pans. Bake churros at 425°F for 6-7 minutes. Remove when warm and roll in cinnamon and sugar.

*Please reach out to Dawn Sales Representative for item number.

Flavored Sugar Churros

- Dawn Mi Panaderia® Plain 10" Churros (00897324)
- Dawn Lemon Icing Fruit (00418724), or Dawn Orange Icing Fruit (00418675), or Dawn Strawberry Icing Fruit (00418691)
- Cornstarch

In a bowl fitted with a paddle attachment, mix together 1 lb. granulated sugar, 0.50 oz icing fruit, and 1 oz cornstarch. Set aside. Remove desired amount of churros from freezer and place on a parchment lined pans. Bake at 425°F for 6-7 minutes. Remove when warm and roll in flavored sugar.

*Please reach out to Dawn Sales Representative for item number.



Yeast Raised Donuts

- Raised A[®] Yeast Raised Donut Rings (00552837)

Cinnamon & Sugar

- Raised A[®] Yeast Raised Donut Rings (00552837)
- Bakery Essentials™ Coarse Ceylon Cinnamon (02508911)
- Granulated Sugar*

In a bowl mix together 12 oz granulated sugar and cinnamon. Heat donuts according to manufacturer directions. Roll in prepared cinnamon and sugar while still warm.

* Please reach out to Dawn Sales Representative for item number.

Glazed

- Raised A[®] Yeast Raised Donut Rings (00552837)
- Dawn Exceptional[®] Medium Thick Set Enhanced Stability Donut Glaze (00204123)

Heat donuts according to manufacturer directions. Glaze while still warm.

Chocolate Iced

- Raised A[®] Yeast Raised Donut Rings (00552837)
- Dawn Exceptional[®] Fon Dip Enhanced Stability Chocolate Flat Icing (00018887)
- Bakery Essentials™ 12/14 Rainbow Non-Pareils (03032220)

Heat donuts according to manufacturer directions. Let cool completely. Warm chocolate icing, dip donuts into icing and sprinkle with non-pareils.

Pink Iced

- Raised A[®] Yeast Raised Donut Rings (00552837)
- Dawn Exceptional[®] Fon Dip Enhanced Stability White Flat Icing (00018945)
- Chefmaster[®] Princess Pink Liqua-Gel (02457621)
- In2Food Unicorn Graffiti Sprinkles (02438332)

Heat donuts according to manufacturer directions. Let cool completely. Mix together white icing and pink food coloring. Warm pink icing, dip donuts into icing and sprinkle with sprinkles



Pastries

Pages: 28-36

Empanadas

- Dawn Exceptional® Bizcocho Sweet Dough Mix (00731621)
- Bakery Essentials™ EIE Soy All Purpose Shortening (02505496)
- Red Star® Compressed Yeast (00917958)
- Bakery Essentials™ Coarse Ceylon Cinnamon (02508911)
- Water, 90°F
- One of the following fillings:
 - Dawn Exceptional® Pineapple Filling Pouch Pak (02407577)
 - Dawn Exceptional® Raspberry Filling Pouch Pak (02405282)
 - Dawn Exceptional® Strawberry Filling Pouch Pak (02407824)
 - Dawn Exceptional® Pureed Mango Filling (02405456)
 - Dawn Exceptional® Bavarian Creme Filling Pouch Pak (02404903)
- Bakery Essentials™ Whole Eggs*
- Kerry™ White Sanding Sugar (03036532)

To mix; combine Bizcocho mix (100%), shortening (30%), yeast (5%), cinnamon (.63%) and water (25%) in the bowl of a mixer fitted with a paddle attachment. Mix on speed 1 for 1 minute or until the dry mix is absorbed. Scrape bowl. Mix on speed 3 for 5 minutes. Scrape bowl. Mix

on speed 3 for an additional 5 minutes. Scrape bowl. Let the mixture rest in the bowl for 30 minutes. Remove from bowl and form into a large ball. Portion into 3 oz pieces and roll into balls. Dip each portion into flour and flatten. Roll to a 5"x5" circle that is roughly 4mm thick. Place 3 oz filling (3, #40 purple scoops) into the center of each. Wet the inside edge closest to you and pull the dough over the filling and press to seal the edge. Try not to get any filling in the seam, if possible. Tightly fold the edges in toward the filling. Proof for approximately 35 minutes. Brush with egg wash and top generously with sanding sugar. Cut a few small vents in the top of each with a paring knife. Bake at 350°F for approximately 30 minutes or until the dough is a medium golden brown.

Chef's Tip: To make egg wash, use a ratio of 2:1 whole eggs to water. For example, for every pound of eggs used, add 8 oz water. Mix together and add a pinch of salt if desired.

* Please reach out to Dawn Sales Representative for item number.



Guava & Cream Cheese Pastelitos

- Dawn Puff Pastry 5x5" Squares (00955784)
- Dawn Pureed Fruit Guava Filling (02405430)
- Dawn Exceptional® Rich Taste Cream Cheese Filling (02405208)
- Bakery Essentials™ Whole Eggs*
- Kerry™ White Sanding Sugar (03036532)

Remove desired number of 5"x5" frozen puff pastry squares from the freezer. Let come to room temperature. Fill with cream cheese and guava filling on half of the dough square, brush the inside edges with water, fold dough on top of itself and crimp to seal. Whisk together eggs and brush on top of dough, sprinkle with sanding sugar, score with a paring knife and bake at 400°F for roughly 25 minutes until golden brown.

Cream Cheese:

- Dawn Puff Pastry 10x15" Sheet (00973752) - or -
Dawn Puff Pastry 10x15" Sheet (00064493)
- Dawn Exceptional® Rich Taste Cream Cheese Filling Pouch Pak (02405208)
- Bakery Essentials™ Whole Eggs*
- Kerry™ White Sanding Sugar (03036532)

Remove desired number of 10"x15" frozen puff pastry squares from the freezer. Let come to room temperature. Cut into 3.5"x6" squares. Fill with cream cheese filling on half of the dough square using the long side, brush the inside edges with water, fold dough on top of itself and crimp to seal. Whisk together eggs and brush on top of dough, sprinkle with sanding sugar, score with a paring knife and bake at 400°F for roughly 25 minutes until golden brown.

* Please reach out to Dawn Sales Representative for item number.



Peach Rosemary Empanadas

- Dawn Croissant Squares (01378993)
- Dawn Sliced Peach Filling (02407650)
- Fresh Rosemary, Chopped
- Bakery Essentials™ Whole Eggs*

Remove required Dawn Croissant Squares from freezer and place on parchment paper. Thaw 15 minutes until bendable. Mix Dawn Sliced Peach Filling with freshly chopped rosemary (to taste), then spoon in center of each croissant square. Fold corner to corner and pinch edges to seal. Brush with egg wash. Bake 350°F for 20-25 minutes or until golden brown. Let cool 10 minutes before serving.

*Please reach out to Dawn Sales Representative for item number.

Conchas

- Dawn Concha Sweetdough Mix (00887177)
- Water
- Red Star® Compressed Yeast (00917958)
- Pasta Topping (recipe follows)

Follow the manufacturer's directions on bag for scaling and mixing. Bulk ferment dough at room temperature until doubled. Divide dough into 2.5 oz duffs, round, and place on lined sheet trays. Dab the top of the rolls with shortening (this will allow the pasta to stick and not run off while baking) and top with pasta. Use a concha stamp with desired design. Proof until doubled and bake at 350°F for 18 minutes or until bread is baked all the way through.

Pasta Topping:

- Granulated Sugar*
- Bakery Essentials™ Cane 6/10X Powder Sugar (02492784)
- Bakery Essentials™ EIE Soy All Purpose Shortening (02505496)
- Bakery Essentials™ Premium Bread Flour*
- Chefmaster® Neon Pink Liqua-Gel Color (02333988)
- Chefmaster® Princess Pink Liqua-Gel Color (02457621)
- Chefmaster® Golden Yellow Liqua-Gel Color (02334415)
- Barry Callebaut® 10/12% Dutch Cocoa Powder (02340032)

Place 1 pound 8 oz granulated sugar, 1 pound 8 oz powdered sugar, 3 pounds shortening, and 3 pounds 4oz bread flour in a bowl fitted with the paddle attachment, stir for one minute and scrape down the bowl. Turn to speed 1 for 45 seconds, scrape the bowl, then speed 2 for 25 seconds. Divide into 4 pieces. Leave one plain, color one pink, color the next one yellow, and finally stir some cocoa into the last to make a light brown color. Reserve.

*Please reach out to Dawn Sales Representative for item number.





Conchas

- Dawn Exceptional® Bizcocho Sweetdough Mix (00731621)
- Bread Flour
- Bakery Essentials™ Whole Eggs*
- Water
- Red Star® Dry Active Yeast (00593675)
- Pasta Topping (recipe follows)

Follow the manufacturer's directions on bag for Concha, for scaling and mixing. Bulk ferment dough at room temperature until doubled. Divide dough into 2.5 oz duffs, round, and place on lined sheet trays. Dab the top of the rolls with shortening (this will allow the pasta to stick and not run off while baking) and top with pasta. Use a concha stamp with desired design. Proof until doubled and bake at 350°F for 18 minutes or until bread is baked all the way through.

Pasta Topping:

- Granulated Sugar
- Bakery Essentials™ Cane 6/10X Powder Sugar (02492784)
- Bakery Essentials™ EIE Soy All Purpose Shortening (02505496)
- Bread Flour
- Chefmaster® Neon Pink Liqua-Gel Color (02333988)
- Chefmaster® Princess Pink Liqua-Gel Color (02457621)
- Chefmaster® Golden Yellow Liqua-Gel Color (02334415)
- Barry Callebaut® 10/12% Dutch Cocoa Powder (02340032)

Place 1 pound 8 oz granulated sugar, 1 pound 8 oz powdered sugar, 3 pounds shortening, and 3 pounds 4 oz bread flour in a bowl fitted with the paddle attachment, stir for one minute and scrape down the bowl. Turn to speed 1 for 45 seconds, scrape the bowl, then speed 2 for 25 seconds. Divide into 4 pieces. Leave one plain, color one pink, color the next one yellow, and finally stir some cocoa into the last to make a light brown color. Reserve.

*Please reach out to Dawn Sales Representative for item number.

Mantecada

- Dawn Exceptional® R&H® RichCreme® Vanilla Cake Base (00435926)
- Bakery Essentials™ Whole Eggs*
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Water
- Dawn Orange Icing Fruit (00418675)
- Dawn Lemon Icing Fruit (00418724)
- Dawn Strawberry Icing Fruit (00418691)
- Bakery Essentials™ Semisweet Chocolate 1M Drop (02504761)
- South Georgia Pecan Company Fancy Medium Pecan Pieces (02407692)
- Dawn Exceptional® Streusel (00027078)

Follow manufacturer's directions on bag. Flavor as desired, listed below:

For Orange: mix in 1 oz icing fruits per 1 pound of batter, using a #16 blue scoop, distribute batter into lined muffin pans, top with streusel, and bake at 350°F until the tops spring back lightly when touched.

For Lemon: mix in 1 oz icing fruits per 1 pound of batter, using a #16 blue scoop, distribute batter into lined muffin pans, top with streusel, and bake at 350°F until the tops spring back lightly when touched.

For Strawberry: mix in 1 oz icing fruits per 1 pound of batter, using a #16 blue scoop, distribute batter into lined muffin pans, top with streusel, and bake at 350°F until the tops spring back lightly when touched.

For Chocolate Chip: mix in 4 oz chocolate chips per 1 pound of batter, using a #16 blue scoop, distribute batter into lined muffin pans, sprinkle with chocolate chips, and bake at 350°F until the tops spring back lightly when touched.

For Pecan: mix in 4oz pecans per 1 pound of batter, using a #16 blue scoop, distribute batter into lined muffin pans, sprinkle with pecans, and bake at 350°F until the tops spring back lightly when touched.

*Please reach out to Dawn Sales Representative for item number.



Pan Danes

- Dawn Exceptional® Bizcocho Sweetdough Mix (00731621)
- Bakery Essentials™ Premium Bread Flour*
- Bakery Essentials™ Whole Eggs*
- Water
- Red Star® Compressed Yeast (00917958)
- Plugrá® European Style Unsalted Butter (01046334)

In a stand mixer fitted with the dough hook attachment, follow manufacturer instructions for Concha on bag plus 10% butter to make the dough. Mix for 1 minute 1st speed and 8 minutes on medium until gluten window is achieved. Rest dough 20-30 minutes. Roll dough to ½ inch thick. Spread another 10% soft butter on dough and give it a book fold. Repeat same process twice. Place folded dough on flour dusted tray and cover. Retard overnight.

The next day, bring dough to room temperature. Roll out dough ½ to ¾ inch thick. Cut out three strips and fold.

Shapes:

Cuernito (Mono): Roll out dough strips to ¼" thick and cut and shape as desired.

Cuernito (Horn): Cut a 2.5 oz square out of rolled dough, fold corners in to make a triangle and roll to make a horn. Egg wash and bake until golden brown.

Mono (Bow): Cut a 5"x5" inch square and twist.

*Please reach out to Dawn Sales Representative for item number.



Pan de Gloria

- Dawn Wholesale Sweetdough Mix (00010587)
- Water
- Red Star® Compressed Yeast (00917958)
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn Honey Pectin Glaze (00016972)

Mix sweetdough mix according to manufacturer directions, using the sweet dough formula on the bag. Bulk ferment until dough has doubled. Punch dough down and divide into 6 oz duffs. Round each duff, bench for 20 minutes to let dough relax. Roll dough into a long strip (like baguette), then twirl up like a shell. 16 prepared pieces will fit on a full sheet tray fitted with an extender treated with pan spray. Proof until dough doubles, then bake at 350°F until golden brown. While rolls are still warm, brush first with simple syrup, then with honey pectin glaze.

Chef's Tip: To make simple syrup, simply mix together equal parts granulated sugar and water, heat until sugar has dissolved, and let cool. Reserve and use in recipes as needed.



Magdalenas

- Dawn Exceptional® R&H® Richcreme® Vanilla Cake Base (00435926)
- Bakery Essentials™ EIE Soy All Purpose Shortening (02505496)
- Bakery Essentials™ Whole Eggs*
- Bakery Essentials™ Premium Bread Flour*
- Bakery Essentials™ Double Acting SAS Baking Powder (03027691)
- Cold Water
- Bakery Essentials™ Natural Seedless Raisin Select (02503573)
- Bakery Essentials™ Sweetened Coconut Flake (02493716)

Place 25 pounds creme cake base, 6 pounds shortening, 8 pounds eggs, 7 pounds 8 oz bread flour, 3 oz baking powder, 8 pounds cold water, 7 pounds 8 oz raisins in a stand mixer fitted with the paddle attachment. Mix on first speed until the mixture comes together, 2-3 minutes. Using a #6 white scoop, distribute the batter onto sheet trays, egg wash and top with coconut. Bake at 350°F until golden brown.

Chef's Tip: To make the flavored magdalenas, omit the raisins during the mix and proceed with baking. Then top with any of the toppings listed below:

- Bakery Essentials™ 12/14 Rainbow Non-Pareils (03032220)
- M&M's® Mini Candy Bulk (00124396)
- Dawn Exceptional® Diced Fruit Dark Red Strawberry Filling Pouch Pak (02407824)
- Dawn Exceptional® Enhanced Consistency Streusel (00027078)
- South Georgia Pecan Company Fancy Medium Pecan Pieces (02407692)
- Dawn Exceptional® Enhanced Stability White Flat Icing (00672560)
- Dawn Exceptional® Enhanced Stability Chocolate Flat Icing (00672586)

Pan de Maíz con Elote

- Bakery Essentials™ Whole Eggs*
- Dawn Exceptional® R&H® RichCreme® Vanilla Cake Base (00577265)
- Medium Yellow Corn Meal*
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Cold Water
- Whole Kernel Corn

Using a mixer fitted with the paddle attachment, add 3 pounds 8 oz whole eggs to the bowl followed by 10 pounds R&H Richcreme Base and 1 pound of cornmeal. Mix for 1 minute on low speed then cream 3 minutes on medium speed. Incorporate 3 pounds vegetable oil and 2 pounds 4 oz cold water gradually over 1 minute on low speed, scrape down the bowl and the paddle. Add 1 pound frozen kernels or drained canned corn kernels and blend 3 minutes on medium speed. Weigh batter into desired baking pan and bake at 350°F until golden brown and the surface will spring back lightly when touched.

For Loaf Cake: Scale 1 lb loaf pan (15 oz)

For Muffins: Muffin Tin 2/3 full

8" Ring Pan: 1 lb, 6 oz

8"x8" Square Pan: 2 lb

Hotel Pan: 8 lb

*Please reach out to Dawn Sales Representative for item number





Pan Fino

- Dawn Exceptional® Bizcocho Sweetdough Mix (00731621)
- Bakery Essentials™ All Purpose Flour*
- Cold Water
- Bakery Essentials™ Whole Eggs*
- Red Star® Dry Active Yeast (00593675)
- Bakery Essentials™ Ceylon Cinnamon Coarse (02508911)
- Bakery Essentials™ EIE Soy All Purpose Shortening (02505496)
- Bakery Essentials™ Premium Bread Flour*
- Pasta Topping (recipe follows)

In a stand mixer fitted with the hook attachment, mix 5 pounds bizcocho mix, 14 oz all purpose flour, 24 oz cold water, 14 oz whole eggs, 2.3 oz active dry yeast and 0.5 oz cinnamon on 1st speed for 2 minutes. Turn up to speed 2 for 13 minutes. Switch to paddle attachment, add 3 pounds bread flour and 3 pounds 8 oz shortening and stir for one minute. Turn to 1st speed for 2 minutes, speed 2 for 2.5 minutes, and back to speed 1 for one minute. Mix until the dough is uniform, the color from cinnamon will vary based on regional preferences; add more or less to desired color. Divide dough into 2.5 oz duffs.

TRENZA: Take two dough balls and roll together to form a long oval. Place pasta in the center and spread out as much as possible. Roll dough to form a rectangle. Using a dowel or rolling pin, roll dough to another oval, maintaining the stripe of pasta in the center. Cut dough into 3 pieces, leaving them connected at one end, and braid the 3 pieces, pinching them at the end. Place on a sheet tray and proof until 25% larger. Bake at 350°F until golden brown and roll in granulated sugar while still warm from the oven.

GIRASOL: Take two dough balls and roll together to form a long oval. Place pasta in the center and spread out as much as possible. Roll up dough to form a rectangle. Using a bench scraper, make little indentations along the top of the dough in half inch intervals then slice the dough piece up the middle the long way. Form into a circle with the colored pasta portion facing outward. Place on a sheet tray and make a ball with pasta, place in the center of the round and proof until 25% larger. Bake at 350°F until golden brown and roll in granulated sugar while still warm from the oven.

CUERNITO: Using one dough ball, roll into a long oval. Place some pasta in the center of the dough and roll the pasta into the dough, forming a triangular oval shape. Flip dough over and roll each side edge toward the center on a bias so that the dough piece now forms a point. Roll up prepared dough like a croissant from the fat part of the triangle toward the center. Place on a sheet tray and proof until 25% larger. Bake at 350°F until golden brown and roll in granulated sugar while still warm from the oven.

Pasta Topping:

- Granulated Sugar*
- Bakery Essentials™ Cane 6/10X Powder Sugar (02492784)
- Bakery Essentials™ EIE Soy All Purpose Shortening (02505496)
- Bakery Essentials™ Premium Bread Flour*
- Chefmaster® Neon Pink Liqua-Gel Color (02333988)
- Chefmaster® Princess Pink Liqua-Gel Color (02457621)
- Chefmaster® Golden Yellow Liqua-Gel Color (02334415)
- Barry Callebaut® 10/12% Dutch Cocoa Powder (02340032)

Place 1 pound 8 oz granulated sugar, 1 pound 8 oz powdered sugar, 3 pounds shortening, and 3 pounds 4 oz bread flour in a bowl fitted with the paddle attachment, stir for one minute and scrape down the bowl. Turn to speed 1 for 45 seconds, scrape the bowl, then speed 2 for 25 seconds. Divide into 4 pieces. Leave one plain, color one pink, color the next one yellow, and finally stir some cocoa into the last to make a light brown color. Reserve.

*Please reach out to Dawn Sales Representative for item number.



Pan de Huevo

- Dawn Exceptional® Pan de Huevo Bread Base (00001115)
- Water
- Bakery Essentials™ Whole Eggs*
- Red Star® Compressed Yeast (00917958)
- Egg Wash
- Bakery Essentials™ Hulled White Sesame Seeds (02507129)
- Bakery Essentials™ Whole Anise Seeds (02508771)

Mix the bread base according to manufacturer's instructions then give the dough 30-40 minutes bulk fermentation. Divide dough into 8 oz duffs, round, and let bench rest for 10-15 minutes. Roll each strand to 21-22 inches long, being sure not to taper the ends. Using 3 prepared stands, shape into braided loaves and place on parchment lined sheet trays. Egg wash, then place in proof box until doubled. Remove from proofer, egg wash again, and sprinkle with sesame seeds or whole anise seeds if desired. Bake at 350°F until golden brown into the cracks of the braid. Let cool completely and depan.

Chef's Tip: To make egg wash, use a ratio of 2:1 whole eggs to water. For example, for every pound of eggs used, add 8 oz water. Mix together and add a pinch of salt if desired.

* Please reach out to Dawn Sales Representative for item number.

Señorita

- Dawn Puff Pastry 10x15" Sheet (00973752) - or - Dawn Puff Pastry 10x15" Sheet (00064493)
- Dawn Exceptional® R&H® Speedy Creamy Vanilla Filling Mix (01148908)
- Water
- Dawn Exceptional® Fon Dip Chocolate Flat Icing (00018895) -or- Dawn Exceptional® Enhanced Stability Chocolate Flat Icing (00672586)
- Dawn Exceptional® Fon Dip White Flat Icing (00018952) -or- Dawn Exceptional® Enhanced Stability White Flat Icing (00672560)

Remove two sheets of puff pastry from the freezer and allow to come to room temperature. Dock both liberally with a dough docker then place each one on a half sheet tray lined with parchment paper. Place another sheet of parchment on top of the dough and then another half sheet tray so that the dough is sandwiched in. Bake at 375°F until browned all the way through. Remove pastry from oven and let cool completely with the sheet on top.

Once cool, remove the top sheet. Place each pastry sheet on separate cake boards. In a mixer fitted with the whip attachment, mix together 1 pound speedy creme mix and 1 pound 8 oz cold water. Whip until no lumps remain then remove from mixer and immediately spread completely to the edges of one pastry sheet. Reserve.

Warm up both chocolate and white flat icings, on the other pastry slab, spread chocolate flat icing to the edges, working quickly, pipe stripes of white flat icing on top. Drag a paring knife through the stripes, changing direction each time. Place in cooler to set up. Once set, place chocolate iced pastry sheet onto the sheet covered with custard. Trim edges and cut into desired serving size.



Seasonal and Holiday

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Cinco de Mayo Cupcakes

- Dawn Exceptional® Baker's Request™ White Cake Mix (00499865)
- Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Dawn White Buttercreme Style Icing (02434356)
- Dawn Exceptional® Red Buttercreme Style Icing (02439984)
- Dawn Exceptional® Emerald Green Buttercreme Style Icing (02441054)

Line conventional size cupcake pan with paper liners. Mix cake according to manufacturer's instructions then use a #16 blue scoop to deposit 1.5 oz batter into each cavity. Bake at 350°F until cupcakes spring back lightly when touched. Let cool completely. Load white, red, and green buttercremes into piping bags fitted with open French star tips that are 3 different sizes. Use green in the largest tip, white in the medium tip, and red for the smallest. Pipe a one color on top of the next to create the tri-colored design.



Cinco de Mayo Donuts

- Raised A® Yeast Raised Jumbo Donut Rings (01150226)
- Dawn Exceptional® Fon Dip White Flat Icing (00018952) -OR- Dawn Exceptional® Enhanced Stability White Flat Icing (00672560)
- Chefmaster® Red Red Liqua-Gel Color (02333912)
- Chefmaster® Leaf Green Liqua-Gel Color (02333813)

Heat donuts according to manufacturer directions. Let cool completely. Warm icing, divide into 3 bowls. Color one red, color one green, and leave the white plain. Dip donuts into white icing and string ice with prepared red and green icings.



Feliz Cumpleaños Cake

- Dawn Exceptional® Baker's Request™ White Cake Mix (00499865)
- Cold Water
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn White Buttercreme Style Icing (02434356)
- Chefmaster® Leaf Green Liqua-Gel Color (02333813)
- Lollipops
- Feliz Cumpleaños (Happy Birthday) cake topper

Prepare the cake mix according to manufacturer's instructions. Measure out 3 pounds batter, deposit 1 pound 8 oz into a sprayed and papered 8" cake pan. Repeat again 3 times, to make 2 cakes total. Bake at 350°F until cake springs back lightly when touched. Let cool completely. Place one cake round on a cake board, and fill with buttercreme. Place the other round on top and crumb coat with buttercreme. Color additional buttercreme green and smooth ice the cake with it. Place green buttercreme in a piping bag fitted with a leaf tip and pipe leaves up the side of the cake to resemble a growing garden. Top the cake with lollipops and a "Feliz Cumpleaños" cake topper.

Day of the Dead Cupcakes

- Dawn Exceptional® Baker's Request™ White Cake Mix (00499865)
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Water
- Dawn Exceptional® Purple Buttercream Style Icing (02441070)
- Dawn Exceptional® Bright Yellow Buttercream Style Icing (02434398)
- Dawn Exceptional® Hot Pink Buttercream Style Icing (02441038)
- Dawn Exceptional® Orange Buttercream Style Icing (02441004)
- Chocolate Decoration

Line conventional size cupcake pan with paper liners. Mix cake according to manufacturer's instructions then use a #16 blue scoop to deposit 1.5 oz batter into each cavity. Bake at 350°F until cupcakes spring back lightly when touched. Let cool completely. Using a larger straight tip, pipe a purple layer on each cupcake. Using a straight tip, pipe either a yellow, orange, or pink top on each purple layer. Top with a chocolate decoration.



Día de Los Muertos Cake

- Dawn Exceptional® Orange Buttercream Style Icing (02441004)
- Dawn Exceptional® Light Green Buttercream Style Icing (02441062)
- Dawn Exceptional® Bright Yellow Buttercream Style Icing (02434398)
- Dawn Exceptional® Hot Pink Buttercream Style Icing (02441038)
- Dawn Exceptional® Purple Buttercream Style Icing (02441070)
- Dawn Exceptional® Light Blue Buttercream Style Icing (02441096)
- Dawn Exceptional® Baker's Request™ White Cake Mix (00499865)
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Water
- Bakery Essentials™ Artificial Rum Emulsion (03037195)
- Lime Flavoring
- Bakery Essentials™ No Stick Pan Coating (02498154)
- Dawn Key Lime Pie Flavored Filling (02406082)
- Dawn Exceptional® Black Buttercream Style Icing (02441103)
- Sugar Skulls
- Plus buttercream from the pallet mix guide

Mix cake according to manufacturer's instructions, adding in 1.5% rum flavor and 0.4% lime flavoring. Measure out 3 pounds batter, deposit 1 pound into a sprayed and papered 8" cake pan. Repeat two times to make 3 cakes total. Bake at 350°F until cake springs back lightly when touched. Let cool completely. Fill with keylime pie filling and ice cake with black buttercream. Using different styles and sizes of star tips, pipe rosettes in different sizes on the sides and top of cake. Finish with sugar skulls.



Independence Day Donuts

- Raised A[®] Yeast Raised Jumbo Donut Rings (01150226)
- Dawn Exceptional[®] Fon Dip White Flat Icing (00018952) -OR- Dawn Exceptional[®] Enhanced Stability White Flat Icing (00672560)
- Chefmaster[®] Red Red Liqua-Gel Color (02333912)
- Chefmaster[®] Leaf Green Liqua-Gel Color (02333813)
- Bakery Essentials[™] Red Decorettes (03032039)
- Bakery Essentials[™] Green Decorettes (03032114)
- Bakery Essentials[™] White Decorettes (03032145)

- Kerry[™] Green Sanding Sugar (01109679)
- Kerry[™] Red Sanding Sugar (01044817)
- Kerry[™] Christmas Blend 12/14 Non-pareils (02468470)

Heat donuts according to manufacturer directions. Let cool completely. Warm up icing, divide into 3 bowls. Color one red, color one green, and leave the white plain. Dip donuts into desired icing color and decorate with green, red, and white decorations and icings.

Pan de Muerto

- Dawn Exceptional® Bizcocho Sweetdough Mix (00731621)
- Bakery Essentials™ Malted Premium Bread Flour (03016237)
- Whole Eggs*
- Water
- SAF Gold Yeast (00623430)
- Plugrá® European Style Unsalted Butter (01046334)
- Dawn Orange Fruit Bits (00015818)
- Bakery Essentials™ Coarse Ceylon Cinnamon (02508911)

Combine all the ingredients: 50 pounds bizcocho mix, 9 pounds bread flour, 7 pounds 8 oz whole eggs, 16 pounds 8 oz water, 1 pound 2 oz gold yeast, 5 pounds soft butter, 2 pounds 3 oz orange fruit bits, and 0.5 oz cinnamon and mix for 1 minute on 1st speed. Finish mixing using 3rd speed until bottom and walls are clean. Scale 16 ounces of dough for the Pan de Muerto – 14 ounces for the main portion and 2 ounces for the bones. Form the 14 ounces of dough into a ball, and place on a pan. Use the remaining 2 ounces of dough to form the bones that will go on top. Proof the dough for 20 to 30 minutes, then bake at 350°F for 20-25 minutes.

* Please reach out to Dawn Sales Representative for item number.





Rosca de Reyes

- Dawn Exceptional® Bizcocho Sweetdough Mix (00731621)
- Bakery Essentials™ Premium Bread Flour*
- SAF Yeast Gold (00623430)
- Bakery Essentials™ Whole Eggs*
- Water
- Plugrá® European Style Unsalted Butter (01046334)
- Dawn Orange Fruit Bits (00015818)
- Bakery Essentials™ Coarse Ceylon Cinnamon (02508911)
- Muneco para Rosca/Plastic Baby (00926610)
- Kini GLC Fruit Green Acitron Strip (01073478)
- Kini GLC Fruit Red Acitron Strip (01073444)
- Bakery Essentials™ Red Cherry Glacé Fruit Halves (03035269)
- Pasta Topping (Recipe Below)

Place 50 pounds Bizcocho mix, 9 pounds bread flour, and 1 pound & 2 oz of yeast in a stand mixer fitted with the paddle attachment. Mix on 1st speed for 1-2 minutes until well blended. Switch to the bread hook attachment and add 7 pounds 8 oz eggs, 16 pounds & 8 oz water, 5 pounds butter, 2 pounds & 3oz fruit bits, and 5oz cinnamon and mix on 1st speed for 1-2 minutes until clean up stage is reached. Increase speed to 2 and mix 12-15 minutes

until dough is fully developed and has a gluten window. Bulk ferment for 90 minutes at room temperature, covered. Divide dough into 1kg duffs, round, and bench for 20-30 minutes. Roll into long strips, then roll the ends together to make giant ovals. Egg wash the dough, decorate with strips of prepared pasta, acitron strips, and cherries. Proof for 30 minutes at 90°F, 100% relative humidity. Bake at 350°F until golden brown and internal temperature reached 190°F.

Pasta Topping:

- Granulated Sugar*
- Bakery Essentials™ Cane 6/10X Powder Sugar (02492784)
- Bakery Essentials™ EIE Soy All Purpose Shortening (02505496)
- Bakery Essentials™ Premium Bread Flour*

Place 2 pounds 8 oz granulated sugar, 2 pounds 8 oz powdered sugar, 5 pounds shortening, 5 pounds 4 ounces bread flour in a bowl fitted with the paddle attachment, stir for one minute and scrape down the bowl. Turn to speed 1 for 45 seconds, scrape the bowl, then speed 2 for 25 seconds. Reserve.

*Please reach out to Dawn Sales Representative for item number.

Dawn Exceptional® R&H®
RichCreme® Chocolate
Cake Base (00546814)



1 Mix - 2 Recipes



Chocoflan – p. 4



Mexican Hot Chocolate Cupcakes – p. 4

Dawn Exceptional® R&H®
RichCreme® Vanilla
Cake Base (00435926)



1 Mix - 5 Recipes



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Dawn Exceptional®
Baker's Request™ Yellow
Cake Mix (00502551)



1 Mix - 2 Recipes



Churro Cupcakes – p. 8



Whipped Creme Decorated
Yellow Cake – p. 10

Dawn Exceptional® Baker's Request™ White Cake Mix (00499865)



1 Mix - 8 Recipes



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Pinata Cupcakes – p. 7



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Dawn Exceptional® Baker's Request™ Coconut Flavored Cake Mix (02494863)



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Dawn Exceptional® Baker's Request™ Coffee Flavored Cake Mix (02494201)



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Dawn Exceptional® Baker's Request™ Dark Devil's Food Cake Mix (00581167)



Whipped Creme Chocolate Cake – p. 10

Dawn Exceptional® Bizcocho Sweet Dough Mix (00731621)



1 Mix - 6 Recipes



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Dawn Wholesale Sweetdough Mix (00731621)



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Dawn Concha Sweetdough Mix (00887177)



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Dawn Exceptional® Jelly Roll Sponge Cake Mix (00006015)



Brazo Gitano – p. 6

Dawn Exceptional®
R&H® Sponge Cake Base
(00735920)



1 Mix - 10 Recipes



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Tres Leches Cake with
Mirror Glaze – p. 18



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