

Our Baker & Baker Plain Ring Doughnut

CREATE A WORLD OF DOUGHNUTS

from just one!



*NEW
Improved*

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Improved

Plain ring doughnut with a light airy texture, golden bake and hint of vanilla flavour.

- Use these plain ring doughnuts to create decorated doughnuts for any occasion
- Simply thaw, decorate & serve
- Ideal base for classic sugar ring doughnuts- just warm and coat in sugar
- Or for creating unique doughnuts to suit all seasons and occasions by finishing with you own fillings & toppings

A great base to create any eye catching doughnut to delight your customers



Why not try some
of our recipe ideas

WE HAVE YOUR *Recipe for success*

Ideal for creating a delicious range from simple sugared rings to indulgent millionaires doughnuts

*Traditional
Doughnuts*

TRADITIONAL CREAM DOUGHNUTS

- Defrost the doughnuts for 60-120 mins
- Slice the doughnuts & pipe with cream
- Drizzle with sauce or garnish with fresh fruit

SIMPLE SUGARED DOUGHNUTS

- Defrost doughnuts for 60-120 mins
- Warm doughnuts in the oven at 160°C for approx. 5 mins
- Simply roll in white caster sugar
- OR why not try rolling in cinnamon sugar as an autumn/winter warmer option

Fruity Recipes



LEMON MERINGUE DOUGHNUTS

- Defrost doughnut for 60-120 mins
- Dip ring doughnut in lemon icing
- Pipe a meringue swirl in the centre & brown with a blow torch
- Drizzle with lemon sauce to finish

RASPBERRY RIPPLE DOUGHNUTS

- Defrost doughnut for 60-120 mins
- Dip ring doughnut in white vanilla icing
- Pipe with raspberry cream
- Drizzle raspberry sauce & finish with a fresh raspberry



ETON MESS DOUGHNUTS

- Defrost doughnut for 60-120 mins
- Pipe whipped cream
- Top with broken meringue pieces & chopped strawberries
- Drizzle with strawberry coulis



For the
love of
Chocolate
Recipes



CHOCOLATE & HAZELNUT DOUGHNUTS

- Defrost doughnut for 60-120 mins
- Cover the top in chocolate hazelnut spread
- Finish with chopped hazelnuts sauce to finish

MILLIONAIRES DOUGHNUTS

- Defrost doughnut for 60-120 mins
- Pour caramel sauce on top
- Decorate with crumbled shortbread pieces & chocolate chips
- Drizzle with melted dark chocolate



BROWNIE DELIGHT DOUGHNUTS

- Defrost doughnut for 60-120 mins
- Cut & fill with whipped cream
- Spread with chocolate sauce
- Top with broken brownie pieces & chopped strawberries



Sweet favourite Recipes



STICKY TOFFEE DOUGHNUTS

- Defrost doughnut for 60-120 mins
- Cut & fill with whipped cream
- Drizzle toffee sauce over the whipped cream & replace top
- Cover with toffee sauce
- Place toffee pieces & drizzle with dark chocolate

CARAMAC DOUGHNUTS

- Defrost doughnut for 60-120 mins
- Dip in Caramel sauce
- Pipe a rosette of whipped cream in the centre
- Place a piece of Caramac bar



LOTUS BISCOFF DOUGHNUTS

- Defrost doughnut for 60-120 mins
- Spread the top with biscoff spread
- Drizzle with melted white chocolate
- Place Lotus biscuit to finish

CHRISTMAS RECIPES

Seasonal Ideas

CRANBERRY & PISTACHIO DOUGHNUTS

- Defrost doughnut for 60-120 mins
- Dip top of doughnut in melted white chocolate
- Sprinkle with chopped pistachios & dried cranberries

GINGERBREAD & HOT CHOCOLATE DOUGHNUTS

- Defrost doughnut for 60-120 mins
- Dip top of doughnut in melted milk chocolate
- Sprinkle with mini marshmallows
- Add a mini gingerbread man
- Dust in cocoa powder



NEW IMPROVED Plain Ring Doughnuts

thaw & serve

Simply thaw & serve plain ring doughnuts. Finish with your own fillings & toppings to create unique doughnuts to suit all seasons & occasions

B&B Code	10247469
Unit weight	50g
No. per box	45
Palletisation	8 per layer/80 total
Thawing time	60-120min
Shelf life*	2 days

*once thawed

Order
yours
today!

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BAKER & BAKER

dedicated to delight