# **Iced Donut**



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-44252

# **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
DONUT RNG HMSTYL YST RSD	1 Each	Thaw	131940
ICING VAN RTU HEAT NICE	1 Fluid Ounce	READY_TO_EAT  1. STORE AT ROOM TEMPERATURE. 2. PLACE DESIRED AMOUNT OF HEAT  'N ICE ICING IN ICING WARMER, HEAT TO 110 F (43 C). 3. DIP OR DRIZZLE ICING ON SWEET GOOD, ALLOW TO DRY 2 - 5 MINUTES. 4. TURN OFF ICING WARMER WHEN FINISHED. 5. SCRAPE ICING OFF SIDES OF WARMER. 6. COVER UNUSED ICING.	155722

# **Preparation Instructions**

Thaw donut and drizzle icing on top! Be creative- can make it special by adding a little color:)

# Meal Components (SLE) Amount Per Serving 0.000 Meat 0.000 Grain 2.000 Fruit 0.000 GreenVeg 0.000 RedVeg 0.000 OtherVeg 0.000

Legumes

Starch

0.000

0.000

## **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving					
Calories		380.00			
Fat		14.00g			
SaturatedFat		6.00g			
Trans Fat*		0.00g			
Cholesterol		0.00mg			
Sodium		280.00mg			
Carbohydrates		60.00g			
Fiber		1.00g			
Sugar		36.00g			
Protein		4.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	10.00mg	Iron	1.50mg		

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Nutrition - Per 100g**

No 100g Conversion Available