

Donut Holes



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-30661
School:	Central Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT HOLE WGRAIN .41Z	6 Each	1. Place on lined sheet pan and thaw for 30-60 minutes at room temperature. 2. Heat in oven at 375 F for 2-3 minutes. 3. Finish: Glaze or roll in granulated sugar immediately, or ice when cool.	839520
GLAZE DONUT HNY DIPT	1/2 Tablespoon	STIR GLAZE BEFORE APPLYING TO HOT DONUTS. FOR BEST RESULTS, DONUT SURFACE SHOULD BE 180 F (82 C) OR GREATER. DIP OR POUR GLAZE OVER HOT DONUTS. ALLOW TO DRY ON COOLING RACK 10 - 15 MINUTES. SECURELY TIGHTEN LID AFTER EACH USE.	613789
SUGAR POWDERED 10X 12-2 PION	1/4 Teaspoon	Ready To Eat	859740

Preparation Instructions

- 1. Place on lined sheet pan and thaw for 30-60 minutes at room temperature.
 - 2. Heat in oven at 375 F for 2-3 minutes.
 - 3. Finish: Glaze or roll in granulated/powdered sugar immediately, or ice when cool.
- CCP: Heat to 135 F or higher.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	8.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		342.50	
Fat		16.00g	
SaturatedFat		7.00g	
Trans Fat*		0.00g	
Cholesterol		0.00mg	
Sodium		320.00mg	
Carbohydrates		45.50g	
Fiber		2.00g	
Sugar		21.00g	
Protein		4.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	14.00mg	Iron	1.46mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available