

# Donut Holes

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
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
DONUT HOLE YST RSD WGRAIN FZ	3 Each		583292

## 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

Amount Per Serving

<b>Meat/Meat Alternate</b>	0.000
<b>Grain</b>	2.400
<b>Fruit</b>	0.000
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.000
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving	
<b>Calories</b>	72.80
<b>Fat</b>	0.43g
<b>Saturated Fat</b>	0.19g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	14.29mg
<b>Carbohydrates</b>	16.88g
<b>Fiber</b>	0.11g
<b>Total Sugar</b>	15.30g
<b>Added Sugar</b>	13.27g
<b>Protein</b>	0.22g
<b>Vitamin A</b> 0.03mcg	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 0.66mg	<b>Iron</b> 0.07mg

## Nutrition - Per 100g

No 100g Conversion Available