



New Baker's Request Cake Flavors:
INSPIRED BY YOU

ALL-NEW CAKE FLAVORS MADE BY BAKERS, FOR BAKERS

We've partnered with bakers from across the country to introduce three new cake flavors your customers will love. Dawn is committed to providing bakers around the world with inspiration and insights to grow your business. Through our Inspired by You program, we're introducing new, on-trend cake flavors that will set your bakery apart from the competition. Formulated to deliver superior taste and performance, our new coffee, coconut and honey cake mixes deliver incredible flavor and taste. Add your own creative touch to these on-trend flavors and take your cake offerings to the next level of amazing.

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THE NEW DAWN CAKE MIX FLAVORS

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Coffee

Coffee isn't just for your morning wake up. It's one of today's most popular flavors for creating complex, deep, decadent cakes customers love any time of day. From mocha to Mexican coffee, the possibilities are endless with this timeless favorite.

Coconut

Everyone is crazy for coconut. It's tropical, rich and easy to blend with other favorite flavors for custom creations. Celebrating summer? Think mango and lime. Cheering the holidays? Combine coconut with cranberry and spices for a unique treat.

Honey

Hey honey! One of the world's oldest flavors is freshening up and making a modern-day comeback. It can be paired with spices, syrups, fruits and more for treats that will tempt every cake lover. From light honey-infused cakes to richer desserts that mark important occasions, honey is the versatile flavor customers love.



MOCHA JAVA CAKE

INGREDIENTS

- 02494201 - prepared Dawn Exceptional Baker's Request Coffee Flavored Cake Mix 25#.....2#
- 02434356 - Dawn White Buttercreme Style Icing 28#
- 02333855 - ChefMaster Liqua-Gel Buckeye Brown 10.5 oz
- 02440981 - Dawn Chocolate Buttercreme Style Icing 28#
- 00018895 - Dawn Exceptional Fon Dip Enhanced Stability Chocolate Flat Icing 50# **or** 00672586 Dawn Exceptional Enhanced Stability Chocolate Flat Icing 43#
- 00015420 - Dawn Fluff Spread N' Fill White Buttercreme Style Icing 28#
- Special order: Barry Callebaut* Chocolate Coffee cup*
- Special order: Barry Callebaut* Chocolate Spoon*
- 01120261 - Dobra Dark Chocolate Mocha Bean*
- 02384600 - Dobra Crispies Mix*
- Coffee Extract

* some Dobra, Barry Callebaut, or CocoBakery items may not be available in your area, please contact your local sales rep to special order.

WORKING METHOD

1. Preheat oven to 350°F. Line cake pan with paper.
2. Spray 6 inch cake pan that is 4 inches tall and deposit 2 pounds batter into pan.
3. Bake until cake springs back lightly when touched. Let cake cool completely and de-pan.
4. Trim the belly of the cake and cut into three equal sized layers.
5. Mix the coffee extract and brown food coloring into the white buttercreme and place in a piping bag. Pipe buttercreme around the edges of the cake round.
6. Fill with chocolate buttercreme.
7. Repeat with the next layer, place final cake layer on top. Use the piping bag to place some buttercreme around the sides and top of the cake. Crumb coat the cake.
8. Warm the chocolate flat icing then pipe it in a circular motion to cover the top of the cake, finishing around the edges to create a drip effect. Let icing set completely.
9. Pipe chocolate buttercreme into chocolate coffee cup, pipe a bit of white and fluffy on top. Decorate the cake with prepared coffee cup, chocolate spoon, crispies, and coffee flavored chocolate coffee beans.

Find additional information about this recipe in the Fall 2019 issue of Batter Up magazine.





PUMPKIN SPICE LATTE CUPCAKE

INGREDIENTS

- 02494201 - Dawn Exceptional Baker's Request Coffee Flavored Cake Mix 50#
- 02489426 - Dawn Pumpkin Cream Cheese Filling 18#
- 02441252 - Dawn Cream Cheese Buttercreme Style Icing 12#
- 00091249 - DDA Cinnamon Korintje 2% 10#
- 01285205 - Novacart 2 x 1.75 Brown Baking Cups
- 01120261 - Dobra Dark Chocolate Mocha Bean 3KG

WORKING METHOD

1. Mix cake according to manufacturer's instructions. Place paper liners into a conventional cupcake pan, use a #2 blue scoop to deposit 1.5 oz batter into each cavity.
2. Bake at 350°F until cupcakes spring back lightly when touched. Let cool completely.
3. Ice with pumpkin cream cheese filling, then with cream cheese buttercreme. Sprinkle with ground cinnamon and chocolate coffee beans.

COFFEE COCKTAIL WHOOPIE PIES

INGREDIENTS

- 02494201 - Dawn Exceptional Baker's Request Coffee Flavored Cake Mix 50#
- 02405422 - Dawn White Buttercreme Style Icing 28#
- Liquors: Bailey's, Whiskey, Kahlua
- Coffee Extract
- Garnish:
Special order: Barry Callebaut Semi-Sweet Chocolate Pailletes Super Fins (used for Whiskey filling)
Special order: Barry Callebaut Chocolate Crunchies (used for Bailey's filling)
02319532 Barry Callebaut Dark Chocolate Crispearls 800G (used for Kahlua filling)

* some Dobra, Barry Callebaut, or CocoBakery items may not be available in your area, please contact your local sales rep to special order.

WORKING METHOD

1. Mix together 1 pound cake mix with 6 oz water and 1 oz vegetable oil. Mix on low speed until mixture comes together, then on second speed for 2 minutes. Using the # ¾ plum scoop, scoop out cake circles, bake at 375°F until completely set and cakes spring back lightly when touched. Let cool completely
2. Bailey's filling: Combine 2 pounds Holland Creme and 1.5 oz Bailey's.
3. Whiskey Filling: Combine 2 pounds Holland Creme and 1.5 oz Whiskey
4. Kahlua Filling: Combine 2 pounds Holland Creme, 1.5 oz Kahlua and 1 tsp coffee extract.
5. Fill whoopie pies with desired filling, top with another pie, roll in desired garnish and serve.



COCONUT LIME CAKE

INGREDIENTS

- 02494863 - Dawn Exceptional Baker's Request Toasted Coconut Cake Mix 50##4 lbs
- 02434356 - Dawn White Buttercreme Style Icing 28#
- 02406082 - Dawn Key Lime Pie Flavored Filling 19#
- 00018952 - Dawn Exceptional Fon Dip Enhanced Stability White Flat Icing 50# **or** 00672560 - Dawn Exceptional Enhanced Stability White Flat Icing 43#
- 02333962 - ChefMaster Liqua-Gel Neon Green 10.5 oz
- Coconut Extract, Lime Extract, Fresh Coconut, Fresh Key Limes, Coconut Truffles

WORKING METHOD

1. Preheat oven to 350°F. Line cake pan with paper. Spray 8 inch cake pan that is 4 inches tall and deposit 4 pounds batter into pan. Bake until cake springs back lightly when touched. Let cake cool completely and de-pan.
2. Trim the belly of the cake and cut into three equal sized layers.
3. Mix the coconut extract into the buttercreme and place in a piping bag. Pipe buttercreme around the edges of the cake round. Fill with key lime filling. Repeat with the next layer, place final cake layer on top. Use the piping bag to place buttercreme around the sides and top of the cake. Crumb coat the cake.
4. Mix the green food coloring and lime extract into flat icing. Warm the icing then pipe it in a circular motion to cover the top of the cake, ending around the edge to create a drip effect. Let icing set completely and decorate with fresh coconut, sliced key limes, and coconut truffles.

Find additional information about this recipe in the Fall 2019 issue of *Batter Up* magazine.





CHOCOLATE COCONUT BUNDT

INGREDIENTS

- 02494863 - Dawn Exceptional Baker's Request Toasted Coconut Cake Mix 50#
- 00495128 - Baker's Request™ Devil's Food Cake Mix (add oil & water) 50#
- 00672586 - Dawn Exceptional Enhanced Stability Chocolate Flat Icing 43# **or** 00018895 - Dawn Exceptional Fon Dip Enhanced Stability Chocolate Flat Icing 50#
- Toasted Flaked Coconut

WORKING METHOD

1. Mix cake batters according to manufacturer's instructions.
2. Using a nonstick 8-inch bundt pan that has been treated with pan spray deposit 12 oz coconut batter, 8 oz chocolate batter, and then 4 oz coconut batter. Using a toothpick or paring knife, swirl batter, being careful not to touch the sides of the pan. Bake at 350°F until cake springs back lightly when touched. Let cool completely.
3. Once cooled, ice with chocolate fondant and sprinkle with toasted flaked coconut.

COCONUT PINEAPPLE CAKE

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INGREDIENTS

- 02494863 - Dawn Exceptional Baker's Request Toasted Coconut Cake Mix 50#
- 02407577 - Dawn Exceptional Crushed Fruit Pineapple Filling Pouch Pak 12/2#
- 02439918 - Dawn Exceptional White Buttercreme Style Icing 32#
- 00091207 - DDA Sweetened Coconut Flakes 10#
- Fresh Flowers

WORKING METHOD

1. Mix cake according to manufacturer's instructions. Measure 4.5 lbs of batter, deposit 1.5 pounds into a sprayed and papered 8-inch pan. Repeat 3 times
2. Bake at 350°F until cake springs back lightly when touched. Let cool completely.
3. Once cooled, trim the bellies of each cake, saving them for other uses. Pipe buttercreme around the edges of one cake round. Using a #4 gray scoop, place one scoop pineapple filling on the cake round and spread to edges and place another cake round on top. Repeat with the next layer.
4. Crumb coat with buttercreme, smooth ice, then gently dab cake all over with coconut. Decorate with fresh flowers.





HONEY LAVENDER CAKE

INGREDIENTS

- 02494889 - Prepared Dawn Exceptional Baker's Request Honey Flavored Cake Mix 25# 14 oz
- 02434356 - Dawn White Buttercreme Style Icing 28#
- 02485292 - Dawn Balance Naturally Brilliant Lavender Colored Buttercreme Style Icing 14#
- 00920282 - Dawn Exceptional Classic Caramel Flavored Fudge Icing 24#
- Honey and Honeycomb
- Lavender Extract and Fresh Lavender Sprigs

WORKING METHOD

1. Preheat oven to 350°F. Line cake pan with paper.
2. Spray 4 inch cake pan that is 4 inches tall and deposit 14 oz batter into pan.
3. Bake until cake springs back lightly when touched. Cool completely and de-pan.
4. Trim the belly of the cake and cut into three equal sized layers.
5. Mix honey into the buttercreme and place in a piping bag. Pipe buttercreme around the edges of the cake round.
6. Mix the lavender extract into lavender colored buttercreme. Fill with prepared lavender filling.
7. Repeat with the next layer, place final cake layer on top. Use the piping bag to place buttercreme around the sides and top of the cake. Crumb coat the cake.
8. Warm the caramel icing then pipe it in a circular motion to cover the top of the cake, ending around the edge to create a drip effect.
9. Let icing set completely and decorate with honeycomb and fresh lavender sprigs.

Find additional information about this recipe in the Fall 2019 issue of **Batter Up** magazine.

HONEY CAKE POPS

INGREDIENTS

- 02494889 - Dawn Exceptional Baker's Request Honey Cake Mix 50#
- 02439918 - Dawn Exceptional White Buttercreme Style Icing 32#
- 01315317 - Clasen Quality Chocolate Alpine White Wafer 25#
- 01315292 - Clasen Quality Chocolate Alpine Dark Wafers 25#
- Yellow Cocoa Butter for chocolate coloring
- Lollipop Sticks and Floral Foam

WORKING METHOD

1. Bake cake according to manufacturer's instructions. Cool completely.
2. Measure 2 pounds 8 oz baked leftover cake (great use for cake bellies). Pulse in food processor until finely chopped, mix in 5 oz of buttercreme, kneading to combine. Use a # ¾ plum scoop to form cake balls. Place in cooler for at least 2 hours to chill completely.
3. Once completely cool, round balls and return to cooler.
4. Melt white wafers with yellow cocoa butter coloring. Dip the sticks in prepared yellow chocolate and stick into cake balls, return to cooler to set. One hour later, dip pops in either prepared yellow chocolate or melted dark chocolate, drizzle with the opposite color and let set, stick into floral foam so that balls don't have a flat side.





HONEY BOURBON PEACH CUPCAKES

INGREDIENTS

- 02494889 - Dawn Exceptional Baker's Request Honey Cake Mix 50#
- 02406032 - Dawn Exceptional Ground Fruit Peach Filling Pouch Pak 12/2#
- 02439918 - Dawn Exceptional White Buttercreme Style Icing 32#
- 02342799 - Novacart 2.5 X 1.625 White Baking Cups
- Bourbon Flavoring
- Fresh Peaches


WORKING METHOD

1. Mix cake according to manufacturer's instructions. Place paper liners into a conventional cupcake pan. Use a #2 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.
2. Using a small round cutter, remove the center of each cupcake, pipe in peach filling.
3. Mix together 3 pounds of buttercreme and 1 Tbsp of bourbon flavoring. Ice cupcakes with prepared buttercreme and decorate with fresh peach slices.



DAWN CAKE MIXES

Reliable mixes that deliver delicious, quality brownies and help your bakery thrive.

Category	Item #	Description	Unit of Sale	Gross Cs Wt (lbs)	Net Cs Wt (lbs)	Tie (Cs)	Tier (Cs)	Pallet Count (Cs)	
	25# BAGS								
	02494201	Dawn Exceptional® Baker's Request™ Coffee Flavored Cake Mix	1	25.5	25	12	7	84	
	02494863	Dawn Exceptional® Baker's Request™ Coconut Flavored Cake Mix	1	25.5	25	12	7	84	
	02494889	Dawn Exceptional® Baker's Request™ Honey Flavored Cake Mix	1	25.5	25	12	7	84	
	00576689	Dawn Exceptional® Bakers Request™ Carrot Cake Mix	1	25.5	25	12	7	84	
	00576697	Dawn Exceptional® Bakers Request™ Red Velvet Cake Mix	1	25.5	25	12	7	84	
	02487090	Dawn Exceptional® Bakers Request™ White Cake Mix	1	25.5	25	12	7	84	
	02487107	Dawn Exceptional® Bakers Request™ Devil's Food Cake Mix	1	25.5	25	12	7	84	
	02487115	Dawn Exceptional® Bakers Request™ Yellow Cake Mix	1	25.5	25	12	7	84	
	50# BAGS								
	00499865	Dawn Exceptional® Bakers Request™ White Cake Mix	1	50.5	50	5	10	50	
	00502551	Dawn Exceptional® Bakers Request™ Yellow Cake Mix	1	50.5	50	5	10	50	
	00495128	Dawn Exceptional® Bakers Request™ Devil's Food Cake Mix	1	50.5	50	5	10	50	
	00581167	Dawn Exceptional® Bakers Request™ Dark Devil's Food Cake Mix	1	50.5	50	5	10	50	
00547862	Dawn Exceptional® Bakers Request™ Red Velvet Cake Mix	1	50.5	50	5	10	50		
00559924	Dawn Exceptional® Bakers Request™ Carrot Cake Mix	1	50.5	50	5	10	50		
00548597	Dawn Exceptional® Bakers Request™ German Chocolate Cake Mix	1	50.5	50	5	10	50		
00532178	Dawn Exceptional® Bakers Request™ White, High Altitude Cake Mix	1	50.5	50	5	10	50		
00532152	Dawn Exceptional® Bakers Request™ Devil's Food, High Altitude Cake Mix	1	50.5	50	5	10	50		

Detailed product information can be found in Product Data Sheets.



WITH DAWN, YOU CAN HAVE IT ALL

Fillings, flat icings, and buttercreme style icings to add the perfect finishing touch.



Fillings

Dawn fillings are ideal for custom creations that demand high fruit content, rich taste and texture and eye-catching appeal.



Flat Icings

Whether you need a chocolate icing that gives you smooth coverage or a high-sheen white icing, Dawn icings provide enhanced stability and quick drying times.



Buttercreme Style Icings

Our Dawn buttercreme style bases provide the quality and performance you need with the flavor and color retention you expect every time.



ESTABLISHED TRUST

For nearly 100 years, customers have counted on Dawn Foods to help them grow their bakery businesses with the right mix of products, innovations, global perspectives and inspired bakery expertise. From corner bakeries to leading manufacturers,

Dawn Foods helps our customers mark the moments in life that matter.

HAVE QUESTIONS OR WANT MORE INSPIRATION?

Contact us at **1.800.292.1362** or visit **DAWNFOODS.COM**

