



Inspiration Guide

# NATURALLY BRILLIANT ICINGS

# GIVE CUSTOMERS THE CLEANER BAKERY ITEMS THEY WANT WITH NATURALLY BRILLIANT FROM DAWN

Consumer preferences are shifting, and many seek better-for-you bakery options they can feel good about and that taste and look amazing. Now, with Dawn Balance® Naturally Brilliant, they can have it all. Our Buttercreme Style Icing and Flat Icing colors are sourced from plants, fruits and/or vegetables; use natural flavors; and are free from artificial sweeteners. This means you can offer eye-catching, great-tasting products that exceed consumer expectations.



## NATURALLY BRILLIANT BUTTERCREME STYLE ICING MIXING GUIDE

Mix and match Dawn's five Naturally Brilliant Buttercreme Style Icings to create a beautiful color palette. The best part is that we've done the measuring for you!

 <p><b>Orange</b> 6 ounces Yellow 1 ounce Red</p>	 <p><b>Peach</b> 5 ounces White 2 ounces Yellow 5 ounces Red</p>	 <p><b>Marigold</b> 5 ounces White 2 ounces Yellow 0.25 ounces Pink</p>	 <p><b>Lemon Yellow</b> 5 ounces White 1 ounce Yellow</p>
 <p><b>Pale Green</b> 5 ounces White 2 ounces Yellow 0.5 ounces Blue</p>	 <p><b>Leaf Green</b> 3 ounces Yellow 1 ounce Blue</p>	 <p><b>Sea Green</b> 5 ounces White 1 ounce Blue 1 ounce Yellow</p>	
 <p><b>Teal</b> 5 ounces White 4 ounces Blue 1 ounces Yellow</p>	 <p><b>Baby Blue</b> 5 ounces White 0.5 ounces Blue</p>	 <p><b>Pale Purple</b> 2 ounces Lavender Colored 1 ounce Pink 1 ounce Blue</p>	 <p><b>Violet</b> 2 ounces Red 3 ounces Blue</p>
 <p><b>Mauve</b> 1 ounce Blue 2 ounces Lavender Colored 3 ounces Pink 1 ounce Red</p>	 <p><b>Baby Pink</b> 5 ounces White 0.5 ounces Pink</p>	 <p><b>Blush</b> 5 ounces White 0.5 ounces Red</p>	

# NATURALLY BRILLIANT PALETTE CAKE

.....

## INGREDIENTS

- 02465913 - Dawn Balance Cleaner Ingredients Chocolate Cake Mix 50#
- 02467547 - Dawn Balance Cleaner Ingredients White Buttercreme Style Icing 28#
- 02484377 - Dawn Balance Naturally Brilliant Blue Buttercreme Style Icing 14#
- 02485292 - Dawn Balance Naturally Brilliant Lavender Colored Buttercreme Style Icing 14#
- 02484319 - Dawn Balance Naturally Brilliant Pink Buttercreme Style Icing 14#
- 02484393 - Dawn Balance Naturally Brilliant Red Buttercreme Style Icing 14#
- 02484260 - Dawn Balance Naturally Brilliant Yellow Buttercreme Style Icing 14#
- Naturally Brilliant Buttercreme Style Icing Mixing Guide

## WORKING METHOD

1. Prepare Chocolate Cake Mix according to bag directions. Scale 1 pound 8 ounces into 8-inch cake pans. Bake 4 layers. Bake at 350°F until cake springs back lightly when touched in the center. Cool. Build 4-layer cake with Buttercreme Style Icing between each layer.
2. Crumb coat the cake and base ice cake using Cleaner White Buttercreme. Place cake in refrigerator to let base icing set.
3. Prepare desired colored buttercremes for colorful palette. Remove cake from refrigerator.
4. Using a spatula knife, gently stroke buttercreme colors in an upward motion, continuing with desired color scheme around and up the cake.





# SWIRLED AND GOLD FLECKED DONUTS

---

## INGREDIENTS

- 02388149 - Dawn Balance Cleaner Ingredients Original Raised Donut Mix 50#
- 02484236 - Dawn Balance Naturally Brilliant Blue Flat Icing 24#
- 02484335 - Dawn Balance Naturally Brilliant Pink Flat Icing 24#
- Edible Gold Leaf

## WORKING METHOD

1. Make the yeast raised donuts according to directions.
2. Mix blue and pink flat icings to create purple flat icing, adjust to desired hue.
3. Heat blue, pink, and purple flat icings at 100°F to 110°F.
4. In a large mixing bowl, pour blue, pink, and purple flat icings in separate portions within the bowl.
5. Dip donut in the center of the bowl to ensure all colors top the donut. Allow icing to dry, then gently press edible gold leaf on each donut.

# SPRINGTIME FLORAL CUPCAKES

---

## INGREDIENTS

- 02465880 - Dawn Balance Cleaner Ingredients White Cake Mix 50#
- 02484377 - Dawn Balance Naturally Brilliant Blue Buttercreme Style Icing 14#
- 02485292 - Dawn Balance Naturally Brilliant Lavender Colored Buttercreme Style Icing 14#
- 02484319 - Dawn Balance Naturally Brilliant Pink Buttercreme Style Icing 14#
- 02484393 - Dawn Balance Naturally Brilliant Red Buttercreme Style Icing 14#
- 02484260 - Dawn Balance Naturally Brilliant Yellow Buttercreme Style Icing 14#

## WORKING METHOD

1. Bake cupcakes according to directions.
2. Prepare leaf green buttercreme (refer to Dawn Balance Naturally Brilliant Buttercreme Mixing Guide).
3. Select five Russian piping tips of choice.
4. Pipe leaf green icing on top of each cupcake using a plain straight tip, pipe a flat swirl, then pipe desired color icing with Russian tip on top of the cupcake to create flowers.



# SUNFLOWER CUPCAKES

---

## INGREDIENTS

- 02465880 - Dawn Balance Cleaner Ingredients White Cake Mix 50#
- 02484260 - Dawn Balance Naturally Brilliant Yellow Buttercreme Style Icing 14#
- 02470194 - Dawn Balance Cleaner Ingredients Chocolate Buttercreme Style Icing 28# **or** Dark Chocolate Topping
- Chocolate Crispearls (optional)

## WORKING METHOD

1. Bake cupcakes according to directions.
2. Using a round cutter that is about half the size of the cupcake, gently place the cutter in the middle of the cupcake, pressing down lightly to score the surface.
3. Using a leaf tip, pipe yellow buttercreme first around the exterior of the cupcake, then in rows until you reach the marked circle in the middle of the cupcake.
4. Pipe either chocolate buttercreme icing or heated chocolate in the center of the cupcake.



# NATURALLY BRILLIANT OMBRE CAKE

---

## INGREDIENTS

- 02465913 - Dawn Balance Cleaner Ingredients Chocolate Cake Mix 50#
- 02484377 - Dawn Balance Naturally Brilliant Blue Buttercreme Style Icing 14#
- 02467547 - Dawn Balance Cleaner Ingredients White Buttercreme Style Icing 28#
- Naturally Brilliant Buttercreme Style Icing Mixing Guide

## WORKING METHOD

1. Prepare Chocolate Cake Mix according to bag directions.
2. Scale 1 pound & 8 ounces into 8-inch cake pans. Bake 3 layers.
3. Bake at 350°F until cake springs back lightly when touched in the center. Cool.
4. Build 3-layer cake with White Buttercreme Style Icing between each layer.
5. Crumb coat the cake using White Buttercreme Style Icing and place in cooler.
6. While cake is cooling, mix 5 separate hues of blue using Blue and White Buttercreme Style Icings.
7. Using a paring knife, mark the cake roughly into 5 even stripes, as guidelines for piping each hue.
8. With a large plain straight tip, pipe the darkest blue around the base.
9. Continue around each ring, with each progressively lighter blue, finishing with white.
10. Using a palette knife, smooth ice the top.
11. Using a spatula and going by layer, swirl the spatula around each layer, stopping to clean in between. Finish by swirling the top.





# NATURALLY BRILLIANT DONUTS

---

## INGREDIENTS

- 02388149 - Dawn Balance Cleaner Ingredients Original Raised Donut Mix 50#
- 02484236 - Dawn Balance Naturally Brilliant Blue Flat Icing 24#
- 02484335 - Dawn Balance Naturally Brilliant Pink Flat Icing 24#
- 02484351 - Dawn Balance Naturally Brilliant Red Flat Icing 24#
- 02484286 - Dawn Balance Naturally Brilliant Yellow Flat Icing 24#

## WORKING METHOD

1. Make the yeast raised donuts according to directions.
2. Heat blue, pink, red, and yellow flat icings at 100°F to 110°F.
3. Dip donuts in desired color icing.
4. Top with desired natural toppings such as edible flowers or naturally colored sprinkles (optional).



# COLOR FILLED CHOCOLATES

## INGREDIENTS

- Dawn Balance Naturally Brilliant Buttercreme Style Icings 14#  
02484377 - Blue  
02485292 - Lavender Colored  
02484319 - Pink  
02484393 - Red  
02484260 - Yellow
- Chocolate Mold(s) of Choice
- Cocoa Butter Colors of Choice
- Dark Chocolate Discs (couverture)
- Dark Chocolate Confectioners Coating Discs
- White Chocolate Discs (couverture)
- White Chocolate Confectioners Coating Discs

## WORKING METHOD

1. Melt desired cocoa butter colors, never reaching over 90°F. Using a paintbrush, dip into colored cocoa butter and shake on top of molds. Place in cooler until set.
2. Heat equal parts confectioners coating and couverture over a double boiler until melted, quickly fill your mold cavities, scrape off the excess across the surface then turn the mold over and let the excess chocolate run out of the cavities and set aside to harden.
3. When hardened, pipe Naturally Brilliant Buttercreme into chocolate lined cavities no more than 3/4 full.
4. Set the filled shells aside so the top of the Buttercreme can slightly dry.
5. Ladle chocolate across the top of the molds and scrape off the excess chocolate.
6. Place the filled mold (cavity side up) on a flat, cool surface. Once the mold is full, place in the refrigerator for 5 minutes, then remove and continue hardening at cool room temperature.
7. Once you think the mold is ready, turn it over on parchment paper or a Silpat mat. If the chocolates do not fall out of the mold, tap the bottom to help release.



# NATURALLY BRILLIANT COLORFUL COOKIES

---

## INGREDIENTS

- 00499865 - Dawn Baker's Request White Cake Mix 50#...5 lbs
- Dawn Balance Naturally Brilliant Flat Icings 24#
  - 02484236 - Blue
  - 02484335 - Pink
  - 02484351 - Red
  - 02484286 - Yellow
- Unsalted Butter (room temperature)..... 1 lb, 4 oz
- Vanilla Extract..... 1 oz
- Whole Milk .....3-6 oz
- Royal Icing
- Edible Flowers or other natural toppings (optional)

## WORKING METHOD

1. Mix cake mix, butter, vanilla, and milk together using paddle attachment.
2. Mix until ingredients are brought together like cookie dough.
3. Sheet or roll dough approximately ¼ inch thick.
4. Cut cookies, and place on a parchment lined pan.
5. Bake at 350°F until golden brown. Let cookies cool completely.
6. Pipe a ring of royal icing around the exterior of each cookie.
7. Heat blue, pink, red, and yellow flat icings at 100°F to 110°F.
8. Bake at 350°F until golden brown. Let cookies cool completely.
9. Mute blue, pink, red, and yellow icings with white icings to desired color shade.
10. Pipe desired color icing in the center of each cookie and spread with a spatula knife to the outer border. Top with edible flowers or other natural toppings, if desired.



# NATURALLY BRILLIANT WATERCOLOR CAKE

## INGREDIENTS

- 02465880 - Dawn Balance Cleaner Ingredients White Cake Mix 50#
- 02467547 - Dawn Balance Cleaner Ingredients White Buttercreme Style Icing 28#
- 02484319 - Dawn Balance Naturally Brilliant Pink Buttercreme Style Icings 14#
- 02484260 - Dawn Balance Naturally Brilliant Yellow Buttercreme Style Icings 14#
- Naturally Brilliant Buttercreme Style Icing Mixing Guide
- 02484335 - Dawn Balance Naturally Brilliant Pink Flat Icing 24#
- 02484286 - Dawn Balance Naturally Brilliant Yellow Flat Icing 24#
- 02472629 - Dawn Balance Cleaner Ingredients White Flat Icing 12/2#
- Natural Cake Toppings & Macarons (optional)


## WORKING METHOD

1. Prepare White Cake Mix according to bag directions. Scale 1 pound 8 ounces into 2, 8-inch cake pans.
2. Bake at 350°F until cake springs back lightly when touched in the center. Cool.
3. Build 2-layer cake with Buttercreme Style Icing between each layer. Crumb coat cake using white icing and refrigerate.
4. Refer to the Naturally Brilliant Mixing Guide to prepare Baby Pink and Lemon Yellow Buttercreme Style Icings.
5. From separate bags pipe generous portions of Baby Pink, Lemon Yellow, and White buttercreme around the sides and top of cake, alternating colors to ensure marbled/swirl effect. Cover sides and top of cake in dollops of buttercreme.
6. Place large spatula knife vertical to the side of the cake on a turntable and steadily turn cake so that the sides of the cake are iced with a swirled/marble effect. Smooth out top of cake and refrigerate.
7. Heat and mix White flat icing into Yellow and Pink flat icings to mute the colors.
8. Create a drip effect with the muted Yellow icing on top of cake. Let drip settle. Dip macarons in Pink flat icing and place on top of cake. Decorate the remainder of the cake with desired natural cake toppings.





# DAWN BALANCE® NATURALLY BRILLIANT BUTTERCREME STYLE ICINGS AND FLAT ICINGS

Category	Item #	Description	Unit of Sale	Gross Cs Wt (lbs)	Net Cs Wt (lbs)	Tie (Cs)	Tier (Cs)	Pallet Count (Cs)	
	<b>BUTTERCREME STYLE ICINGS</b>								
	02484377	DAWN BALANCE NATURALLY BRILLIANT BLUE BUTTERCREME STYLE ICING 14#	Pail	15.1	14	20	4	80	
	02485292	DAWN BALANCE NATURALLY BRILLIANT LAVENDER COLORED BUTTERCREME STYLE ICING 14#	Pail	15.1	14	20	4	80	
	02484319	DAWN BALANCE NATURALLY BRILLIANT PINK BUTTERCREME STYLE ICING 14#	Pail	15.1	14	20	4	80	
	02484393	DAWN BALANCE NATURALLY BRILLIANT RED BUTTERCREME STYLE ICING 14#	Pail	15.1	14	20	4	80	
	02484260	DAWN BALANCE NATURALLY BRILLIANT YELLOW BUTTERCREME STYLE ICING 14#	Pail	15.1	14	20	4	80	
	<b>FLAT ICINGS</b>								
	02484236	DAWN BALANCE NATURALLY BRILLIANT BLUE FLAT ICING 24#	Pail	15.1	14	20	4	80	
	02484335	DAWN BALANCE NATURALLY BRILLIANT PINK FLAT ICING 24#	Pail	15.1	14	20	4	80	
	02484351	DAWN BALANCE NATURALLY BRILLIANT RED FLAT ICING 24#	Pail	15.1	14	20	4	80	
02484286	DAWN BALANCE NATURALLY BRILLIANT YELLOW FLAT ICING 24#	Pail	15.1	14	20	4	80		



## WITH DAWN, YOU CAN HAVE IT ALL

Dawn has a wide variety of great tasting, cleaner ingredients to grow your sales and satisfy consumer demand.



### Dawn Balance® Cake Mixes, Donut Mixes and Fillings

Our broad range of Dawn Balance® Cleaner Ingredients makes it easy to meet consumer demand with delicious products made from high-quality ingredients your customers will love. With donut mixes, cake mixes and buttercremes all formulated without artificial flavors, colors, sweeteners or other unnecessary ingredients, you can deliver delicious treats that differentiate your bakery and grow your sales.



### 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](http://DAWNFOODS.COM)

