

Dawn®: Creating Happiness



Cake Bases & Mixes

Product Code	Description	Pack
0.00800.723	BAKER'S SELECT Plain Creme Cake Base	12.5kg
0.00984.478	BAKER'S SELECT Dark Devils Genoese Cake Base	12.5kg
0.00892.176	BAKER'S SELECT Golden Genoese Cake Base	12.5kg
0.00731.275	DAWN® Chocolate Supersponge Mix	12.5kg
0.00975.451	BAKER'S SELECT Chewy Fudge Brownie Mix	12.5kg
0.00972.829	BAKER'S SELECT Extra Moist Muffin Base – Plain	12.5kg
0.00551.813	DAWN® Prairie Vanilla Cookie Base	12.5kg
0.00932.154	DAWN® Premium Extra Life Donut Mix	12.5kg

Toppings & Fillings

Product Code	Description	Pack
0.00982.927	BAKER'S SELECT Cream Cheese Frosting	6kg
0.00982.919	BAKER'S SELECT Vanilla Frosting	6kg
0.00975.477	BAKER'S SELECT Chocolate Frosting	6kg
2.79025.114	DAWN® Premium Crystal Glaze	7kg
0.01036.971	DAWN® Lemon Fruit Concentrate (pieces)	5kg
0.01043.661	DAWN® Orange Fruit Concentrate (pieces)	5kg
0.00812.075	BAKER'S SELECT Vanilla Glossy Icing	14kg
0.00812.108	BAKER'S SELECT Dark Chocolate Glossy Icing	14kg
0.00329.656	DAWN® Crumble Mix	4 x 3.5kg
0.00457.384	DAWN® Ready to Use Cinnamon Spread	8kg

Living up to our Promises, Every Day

At Dawn Foods, we want to be a little bit better every day. So that you can keep surprising your customers with exciting new flavours, with delightful, high-quality products and delicious recipes. Every day, creating happiness with:

- **Better taste**, by being experts on traditional, local recipes since 1920 and passionately exploring the world for new tastes in sweet bakery.
- **Better ingredients**, by continuously striving for better quality, as only the best quality ingredients deliver the best end result.
- **Better fit for purpose**, by always improving our solutions to fit your changing specific needs and requirements.
- **Better creativity**, by constantly providing you with endless inspiration for delicious recipes and amazing applications, based on the latest trends.

Our ultimate goal is about Creating Happiness through sweet bakery. Therefore we provide the best ingredients so you can create and serve the best sweet treats to your customers. That's what makes us happy!

Dawn Foods UK Ltd.
Worcester Road, Evesham, Worcs.
WR11 4QU, UK
Phone +44 1386 760 843
Email: Info.UK@dawnfoods.com
Website: www.dawnfoods.co.uk

♻️ Printed on 70% recycled 30% FSC pulp paper

Dawn®
Creating happiness™

Ready to Create



Our seasonal
recipes



Make the most of seasonal trends with these delicious recipes

- ✓ Simple to make
- ✓ Eye catching results
- ✓ Consumers will spend more in the festive period
- ✓ Give your customers the indulgence they want

www.dawnfoods.co.uk

Dawn®
Creating happiness™

Festive products your customers will love

Christmas is a time to treat yourself and your family, and customers are willing to increase their spend in the festive period, opting for more premium offerings and real indulgence.

Cake offerings need to deliver ultimate satisfaction. Although at Christmas we all love the old favourites, there is also a place for new and different tastes and textures.

People are more open to trying new products in their search for a really luxurious experience.

We know that being adventurous is not easy and at your busiest time of year you really can't afford waste or risk. That's why we bring you this collection of Christmas recipe ideas which are all made from our tried and tested mixes and bases, so you can be sure they will work and taste great. By adding a few seasonal ingredients you can create a great festive range to really inspire and satisfy your customers.

Tiramisu Yule Log

INGREDIENTS

Base:

650g DAWN® Chocolate Supersponge Mix
377g Water

Filling:

1000g Either
BAKER'S SELECT Chocolate Frosting

Or:
750g BAKER'S SELECT Cream Cheese Frosting
250g BAKER'S SELECT Dark Chocolate Glossy Icing

30g Instant coffee granules
30g Water
15g Tia Maria Liqueur

Finish:

1000g BAKER'S SELECT Chocolate Frosting or
500g BAKER'S SELECT Cream Cheese Frosting &
500g BAKER'S SELECT Dark Chocolate Glossy Icing.

Note 1: Bowl & whisk MUST be free from grease.

Note 2: The sponge sheet will continue to bake on the baking sheet so do not over bake in the oven.

Note 3: For an alternative finish, enrobe fully in chocolate.

METHOD

Base: Put approx half the water into your mixing bowl.

Add the sponge mix & whisk on slow speed, gradually adding the remainder of the water. Mix 1 min slow then 3 mins fast. Deposit on to baking tray lined with paper at 900-950g. Spread evenly with a palette knife or plastic scraper.

Bake in rack oven at 240°C or deck oven at 230°C .
(Top heat: 6, Bottom Heat: 1) for 5-6 mins.

Filling: Either use BAKER'S SELECT Chocolate Frosting

Or: Make up using BAKER'S SELECT Cream Cheese Frosting and BAKER'S SELECT Dark Chocolate Glossy Icing. Mix on medium/high speed until blended thoroughly. Dissolve the instant coffee granules in the water & add Tia Maria (optional). Mix into the icing.

Assembly: Dust the workbench with caster sugar & turn out the sponge sheet. Peel off the backing paper & spread with an even layer of filling cream, leaving 25mm at the edges. Carefully roll towards yourself. Roll as tight as possible without applying excess pressure, as this could result in cracks. Cut the ends off with a sharp serrated knife, divide & cut into 4 equal portions.

Finish: Mix BAKER'S SELECT Cream Cheese Frosting and BAKER'S SELECT Dark Chocolate Glossy Icing on medium/high speed until blended thoroughly. Spread over the log using a comb scraper to create a rough 'bark' like finish. Alternatively, cover with BAKER'S SELECT Chocolate Frosting. Sprinkle with icing sugar.

Festive Panettone Style Muffins

INGREDIENTS

1000g BAKER'S SELECT Extra Moist Muffin Base - Plain made up as per bag instructions.
(Add oil and water)

100g Dried or frozen cranberries
80g DAWN® Orange or Lemon Fruit Concentrate
DAWN® Premium Crystal Glaze
Sugar Nibs & Orange or Lemon Zest to decorate

METHOD

Make up BAKER'S SELECT Extra Moist Muffin Base - Plain as per bag instructions.

Add cranberries and Orange or Lemon Fruit Concentrate and mix on slow for 30 seconds.

Deposit at 60g in individual Panettone paper cases. Bake for 20/25 minutes at 180/190°C.

When cool, dip in DAWN® Premium Crystal Glaze and sprinkle with sugar nibs and zest.

Cinnamon & Nutmeg Cookies

INGREDIENTS

900g DAWN® Prairie Vanilla Cookie Base
140g Margarine or butter
100g Water
50g Nutmeg
50g Cinnamon
120g Raisins
Sugar for topping

METHOD

Make up as standard cookie dough using butter or margarine and water, and additionally the Nutmeg and Cinnamon. Add the raisins in the last 30 seconds of mixing.

Cut out with a circular cutter at approx 56g.

Sprinkle with sugar.

Bake for approx 12 minutes at 180°C.

Festive Brownie Puds

INGREDIENTS

1000g BAKER'S SELECT Chewy Fudge Brownie Mix - made up as per bag instructions (Just add water)
BAKER'S SELECT Vanilla Glossy Icing
Edible Holly Decorations

METHOD

Bake Brownie mix as instructed on the bag, in dome shaped bakeable rubber moulds. Adjust cooking time to allow for the size of the deposit.

When baked, turn out and allow to cool, dome upwards. When cooled slightly, freeze. Remove from moulds once frozen. Allow to defrost.

Warm BAKER'S SELECT Vanilla Glossy Icing and pipe on to the domed top, allowing it to run slightly to give the desired 'snow' effect.

Top with edible holly decorations.

Orange Liqueur Cupcakes

INGREDIENTS

1000g BAKER'S SELECT Dark Devils Genoese Cake Base - made up as per bag instructions (Add oil and water)
Orange Liqueur
BAKER'S SELECT Chocolate Frosting
Orange zest to decorate

METHOD

Make up Dark Devils Genoese Cake base as per bag instructions, but substitute 30g of the water for Orange Liqueur (or to taste). Deposit in paper cases and bake as per your oven instructions. Leave to cool.

Pipe generously with BAKER'S SELECT Chocolate Frosting and decorate with orange zest.

Alternatively, for a non alcoholic version, omit the Orange Liqueur.

Bramley Apple & Cinnamon Crumble

INGREDIENTS

2500g BAKER'S SELECT Creme Cake Base - Plain
875g Egg
750g Oil
563g Water
500g Diced Bramley apple, (or pie filling)
500g DAWN® Cinnamon Spread
300g DAWN® Crumble Mix for topping
BAKER'S SELECT Vanilla Glossy Icing

METHOD

Make up the batter as per bag instructions using egg, oil and water. Add the apple in the last 30 seconds of mixing on slow speed, then deposit into an 18 x 30" baking tray.

Apply the cinnamon spread over the batter, and swirl slightly with a knife, leaving it marbled.

Top with DAWN® Crumble Mix, and bake for 40 minutes at 180°C. Allow to cool, then spin with BAKER'S SELECT Vanilla Glossy Icing.

Mulled Wine Loaf

INGREDIENTS

1000g BAKER'S SELECT Creme Cake Base - Plain
350g Egg
300g Oil
225g Mulled wine (instead of water)
180g Winter berries
DAWN® Crumble Mix
or demerara sugar for topping

METHOD

Make up the batter as per bag instructions using egg, oil and mulled wine (instead of water).

Add the winter berries in the last 30 seconds of mixing on slow speed.

Deposit each loaf cake at 450g, top with crumble or demerara sugar, and bake for approx 50 minutes at 180°C.

Yeast Raised Spice Cake

INGREDIENTS

5000g DAWN® Premium Extra Life Donut Mix
2500g Water
150g Fresh (Compressed) Yeast
20g Cinnamon or Bun Spice
5g Black Pepper
750g Mixed Fruit (or Mixed Fruit 500g and Dried Cranberries 250g)
Walnuts

Finish:

Fresh cream to fill
BAKER'S SELECT Dark Chocolate Glossy Icing & BAKER'S SELECT Vanilla Glossy Icing

METHOD

Mix all ingredients until dough is fully developed and all inclusions evenly distributed.

Scale into heads and place on lined baking trays, then prove for 50-60 minutes at 37°C and 70% humidity.

Bake at 190-200°C for 12-15 minutes.

Allow to cool, split and fill with fresh cream, then spin with BAKER'S SELECT Dark Chocolate Glossy Icing and/or BAKER'S SELECT Vanilla Glossy Icing.

