

Doing Donuts Right Since 1922

MEL CREAM

DONUTS INTERNATIONAL

Donut/Icing Troubleshooting Guide

Here are some common issues involved with glazing and icing of donuts:

Issue #1: Icing pulling and thick.



Cause: Icing too cool and needs to be warmed more.

Issue #2: Icing running over the side of the donut



Cause: Icing too hot. Add more icing to cool. If scorched, throw away and get fresh icing.

Issue #3: Icing has a dull or flat Finish



Cause: Icing too hot. Add more icing to cool. If

Proper icing example.



Clean line / on crown of donut. Sprinkles applied evenly on wet icing.

Issue #4: Glaze is cloudy



Cause: Glazed product not in oven long enough. (Tip) Scrape off excess glaze to improve finish. Set glaze for 60 seconds.

Issue #5: Glaze is bubbled



Cause: Glazed product in oven too long. Over processed.

Properly Glazed example



Glaze finished in oven for 60 seconds.

Issue #6: Sprinkles are light.



Cause: Sprinkles added after icing hardened. Make sure sprinkles added while icing wet.

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