

Coconut *Buncha Crunch*® Dipped Doughnut

Create a new kind of chocolate dipped doughnut that's sweet enough to serve during breakfast or dessert.

Yield: 8 lbs, 9 oz
Serves: 50
Prep time: 2 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Doughnut, cake-type, plain	75	oz	50 each
Chocolate Dipping Ganache, prepared	45	oz	1 qt, 3/4 cup
Nestlé® <i>Buncha Crunch</i> Small Bulk 1x25 lb	3.5	oz	1 cup
Coconut flesh, raw, shaved, toasted	5	oz	1 cup
Doughnut, cake-type, plain	75	oz	50 each

Preparation Steps

1. Dip doughnut into chocolate ganache.
2. Place doughnut chocolate side up and sprinkle with 1 tsp of *Buncha Crunch* and 1 tsp of coconut.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	294
Energy (Kj)	1280
Protein (g)	3.8
Carbohydrate, total (g)	30.2
Fats, total (g)	18.3
Sugars, total (g)	16
Fats, saturated (g)	8.4
Fiber, total dietary (g)	2
Sodium (mg)	209
Calcium (mg)	17
Cholesterol (mg)	14
Iron (mg)	1
Vitamin A (µg_RAE)	28
Vitamin C (mg)	1

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Chef Tips

Although only 1 qt and 3/4 cup of Chocolate Dipping Ganache is used to cover the doughnuts, a full recipe will need to be prepared in order to properly dip all of the doughnuts.

Chocolate Dipping Ganache

Rich and creamy, this chocolate ganache is great for a dessert dipping station.

Yield: 2-3/4 qt
Serves: 50
Prep time: 2 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Nestlé® Toll House® Semi-Sweet Chocolate Morsels	54	oz	2-1/2 qt
Minor's® Culinary Cream® 2x5 lb	2	lb	1 qt
Heavy whipping cream	16	oz	2 cups

Preparation Steps

1. In a double boiler over low heat, add the Nestlé Toll House Semi-Sweet Morsels. Melt morsels, stirring as needed.
2. Once chocolate has completely melted and is lump free, add the Minor's Culinary Cream. Mix in thoroughly. Slowly stir in heavy cream.
3. Once heavy cream has been incorporated, add to a bain-marie for service or store cold for future use. Reheat gently in a bain-marie.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	347
Energy (Kj)	1510
Protein (g)	7.7
Carbohydrate, total (g)	58
Fats, total (g)	10.1
Sugars, total (g)	15.2
Fats, saturated (g)	5.1
Fiber, total dietary (g)	3.3
Sodium (mg)	712
Calcium (mg)	143
Cholesterol (mg)	14
Iron (mg)	2
Vitamin A (µg_RAE)	36
Vitamin C (mg)	0

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

COCONUT BUNCHA CRUNCH® DIPPED DOUGHNUT

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 50 cake doughnuts
- € ☐ 2 qt Maraschino cherries (min. 125 each)*
- € ☐ 1 case Wonka® Nerds® Rainbow*
- € ☐ 1 case Nestlé® Toll House® Semi-Sweet Morsels 900 ct*
- € ☐ 1 case Butterfinger® pieces*
- € ☐ 1 case Nestlé Crunch® pieces*
- € ☐ 1 case Buncha Crunch small size*
- € ☐ 1 case Nestlé Toll House Premier White Chocolate Morsels 900 ct*
- € ☐ 4-1/2 cups shaved toasted coconut*
- € ☐ 4-1/2 cups dessert topping**
- € ☐ 4-1/2 cups dessert topping**
- € ☐ 4-1/2 cups dessert topping**
- € ☐ 4-1/2 cups dessert topping**
- € ☐ 4" parchment sandwich squares

**This amount includes excess for display purposes. More or less may be needed depending on your display.*

***Chopped pretzels, marshmallows, chopped peanuts, sliced toasted almonds, chopped toasted walnuts, dried banana chips, dried pineapple, dried apricot, dried cherries, raisins and bacon are some items that work well on this station.*

> Dairy

- ☐ 1 qt heavy cream

> Refrigerated

- € ☐ 1 tub Minor's® Culinary Cream
- €

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PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- ☐ Secure Wonka® Nerds®*
- € ☐ Secure Nestlé® Toll House® Semi-Sweet Morsels*
- € ☐ Secure Butterfinger® pieces*
- € ☐ Secure Buncha Crunch pieces*
- € ☐ Secure Nestlé Crunch® pieces*
- € ☐ Secure Nestlé Toll House Premier White Chocolate Morsels*
- € ☐ Secure 50 cake doughnuts
- € ☐ Secure and chop cherries
- € ☐ Secure shaved toasted coconut
- € ☐ Secure additional dessert toppings (4)*
- € ☐ Make Chocolate Dipping Ganache recipe

**Amount needed will vary with size of service container, size and shape of items and item usage. 4-1/2 cups is general recommendation for 50 servings. (This amount ensures that the station will look plentiful throughout service.)*

> Day of Service

- € ☐ Gently heat ganache in bain-marie and place into a warm serving container

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitation bucket with towel
- € ☐ 3 additional towels
- € ☐ Risers, display props, etc.
- € ☐ Containers for holding dessert toppings (12)
- € ☐ Tablespoons or tongs for dessert toppings (12)
- € ☐ Tongs for dipping doughnuts (1)
- € ☐ Chaffer for holding warm ganache
- € ☐ Lined basket for holding doughnuts, additional cloth to place on top of doughnuts
- € ☐ Dish for catching excess toppings