



# DONUTGLAZE®



**BRINGING THE SHINE BACK TO DONUTS**



## DON'T

- **Don't** add water or syrup to the donut glaze.
- **Don't** leave the lid open, replace after use.
- **Don't** over heat the donut glaze (remember it must be body temperature approximately 38 °C - no more).
- **Don't** stack donuts on top of each other after dipping.
- **Don't** wrap donut in cling film use paper or cardboard serving boxes.
- **Don't** push the donut with hand into the glaze, let it's weight be enough to coat the top of the ring.
- **Don't** dip donuts when they are hot.

## DO

- Stir the donut glaze after opening.
- Remove required amount you require for dipping.
- Warm to body temperature in either microwave, Double jacketed saucepan, or gently on hot plate in suitable utensil.
- Dip the donut and let the weight of the donut be enough to coat the top of the ring.
- Pull up donut and let excess run off.
- Allow to set for 10 -15 minutes before displaying.

### Product of South Africa

P O Box 282, Lonehill, 2062 . Sandton, Gauteng, South Africa  
bakesuresa@worldonline.co.za . +27 83 325 2499 . info@bakesure.net

[www.bakesure.net](http://www.bakesure.net)



# WELL OILED

Non-stick Spray



# WELL OILED

Non-stick Spray

Bakesure's new aerosol releasing agents are convenient, economical non-stick sprays, specially developed to ensure stick free baking and cooking. One for general purpose baking and the other suitable for high sugar content products, Well Oiled is a non aqueous blend and are dispensed from aerosol containers. The combination of ingredients with unique formulations have superior release capabilities.

## Benefits

- Prevents food from sticking to pans, griddles and cake tins.
- Extends the life of pans.
- Trans fat free.
- Eliminates labor time and avoids applying too much or too little grease.
- Coats surfaces consistently and evenly.
- The handy 500 ml spray applying combinations of vegetable oil, wax and emulsifier is easier than ever.

## Directions

Shake well before use. Hold can upright about 15cm from cold cooking or baking utensil. Spray evenly over baking or cooking area. Use generously for foods with high sugar content.



## Product of South Africa

P O Box 282, Lonehill, 2062 . Sandton, Gauteng, South Africa  
bakesuresa@worldonline.co.za . +27 83 325 2499 . info@bakesure.net

[www.bakesure.net](http://www.bakesure.net)