



Winter Wonderland Donut Cake

INGREDIENTS

½ (16-oz.) container Hy-Vee creamy white frosting

80 Hy-Vee Bakery plain donut holes

1 (24-oz.) pkg. Hy-Vee vanilla-flavored almond bark, melted, plus additional for snowflake garnish

desired white toppers, such as: decorating sugar, sanding sugar, nonpareils, jimmies, powdered sugar, and/or shredded coconut

4 Hy-Vee Bakery white frosted cake donuts, cut in half

fresh rosemary sprigs, for garnish

PREPARATION

- 1** Cut and discard 3-inches from top of a 17.9 x 4.75-inch polystyrene foam cone. Cover cone with foil. Spread frosting over foil to cover. Place frosted cone on a serving platter.
- 2** Insert toothpicks in donut holes. Use the toothpicks to dip each donut hole in melted almond bark; let excess drip off. Coat dipped donut holes with desired white toppers. Transfer to parchment paper and let stand until set.
- 3** Arrange halved cake donuts around base of cone. Insert toothpicks with similar-topped donut holes in a diagonal row, from bottom to top, in the cone. Repeat adding rows of similar-topped donut holes to the cone until the cone is completely covered.
- 4** Pipe additional melted almond bark onto parchment paper in snowflake shapes; let stand until set. Remove from paper and use melted almond bark to adhere snowflakes to cone. Dip fresh rosemary sprigs in water; dry slightly. Dip into granulated sugar, turning to coat. Garnish cone tree with rosemary sprigs, if desired.