

**IN-STORE
Donut Program**

Thermo Hydration Recipe

Offers the Look and Taste of Bakery Fresh!

NEW



**Bakery
Fresh!**

GREAT NEW WAY TO PREPARE...
Just Proof, Heat and Glaze!

**FREEZER
TO SHOWCASE
IN JUST
30 min.**

Great taste is still the key to a successful In-Store Donut Program. Granny's Proof and Fry or Thaw and Finish programs boost sales.

Granny's **NEW Thermo Hydration Formula** produces premium high-quality donuts without frying. Now prefried frozen donuts can taste and bite as tender as fresh donuts. Keep your showcase full... produce irresistible, fresh donuts **anytime of day.**

**1
STEP**

PROOFING – the proofing process reconstitutes the product keeping moisture in... resulting in a more tender, fresher donut.

**2
STEP**

HEATING – heating the donut turns it golden brown and brings oil to the skin... allowing icings and glazes to adhere properly.

**3
STEP**

GLAZING – the finishing touch... fresh, glazed donuts ready for your showcase any time of day.



GRANNY'S KITCHENS LLC

178 Industrial Park Drive • Frankfort, New York 13340
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www.grannyskitchens.com

Boost Sales in your In-Store bakery with a successful donut program.



Yeast Raised Twist Donuts



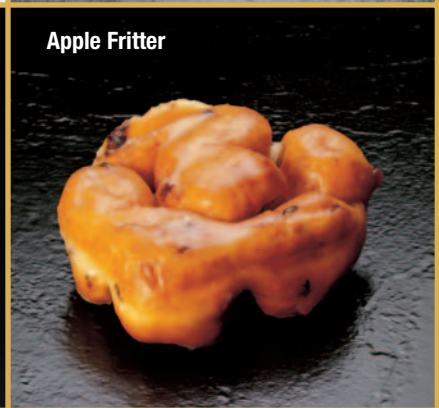
French Cruller



Buttermilk Sticks



Glazed Old Fashioned Cake Donuts



Apple Fritter

Your In-Store bakery can have the best of both options... **Proof and Fry, and **Thaw and Finish**. Granny's offers pre-formed donut doughs, and completely fried thaw and finish donuts.**

Proof and Fry: Watch your labor cost drop while your profit margin jumps with Granny's **Proof and Fry** donut program. Forget about hours of scaling, mixing and cutting. Just proof, fry and apply a variety of toppings to offer your customers a dazzling range of donut varieties.

Thaw and Finish: Eliminate the cost of experienced labor for make-up and frying with Granny's **Thaw and Finish** donut program. It's easy... just thaw any of our yeast raised and cake donuts to decorate with colorful toppings to create over 50 varieties. You can restock or change the look of your bakery case in just 45 minutes.

Combination: Enjoy the best of both Granny's **Proof and Fry** and **Thaw and Finish Donut Programs**.

The **Proof and Fry** program consists of yeast raised rings, long johns, shells, honey buns, and apple fritters.

The **Thaw and Finish** program contains varieties such as cake donuts, plain, chocolate, old fashion and seasonal flavors. Yeast Raised offers the filled varieties: jelly, custard, apple, lemon and the traditional rings, twists, honey buns and fritters. Fresh, eye-catching appeal at your best profit margin is the hallmark of Granny's combination donut program.



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