

Donut Fundraiser

Trendsetters

A few years ago, it was cupcakes with little shops popping up everywhere. Today, cupcakes are passé and the new trend is donuts. Gourmet donuts at, frankly, ridiculous prices! But people will literally stand in line for a half hour for the privilege of buying a donut for \$2.75-\$3.25 each. PVDonuts on Ives Street in Providence is a good example of this phenomenon as is Knead Donuts on Custom House St. in Providence.

So this is a good time to take advantage of this trend and do a Donut Fundraiser. You could, of course, make your own donuts – but that’s way more work than your member will want to do (or have the skill to do!). However, much of what makes this trendy is the toppings, not the donut (although PFDonut’s raised donut is a brioche style that is both unusual and outstanding). You can easily do a fundraiser with purchased donuts. So start there—buy plain raised and cake donuts. Start by negotiating with a local bakery to sell you dozens of donuts at a discount price (and consider buying the cake donuts at the grocery store). Given that you want them plain, that should be easy for them to provide as the most labor intensive part is the toppings. And that’s what you want to do – or let your customer do for themselves.

So now you have two options—or you could do both: put toppings on the donuts or let the customer design their own. Below are some suggestions, but use these primarily as we springboard for your own creations.

Decorate Your Donut Bar

Set up a table with a wide assortment of toppings. Put each topping in a container with a spoon for customers to dish out and add whatever they choose. Loose toppings stick to the donut right after it has been glazed, so you’ll need a couple of glazing stations somewhere in the middle of the line. It is best if you have someone with plastic gloves on ready to dip the donuts. Otherwise you’ll have a very sticky mess if people do their own! Stock your Donut Bar with things like:

- Multi-colored and chocolate sprinkles
- Different colored sugars

- Dry cereal (Fruity or Chocolate Pebbles work best because they are flat, light and small enough to stick to the glaze)
- Crushed pretzels
- Crushed nuts of various sorts and peanut butter (make sure these are on a separate table so people with nut allergies can avoid them)
- Tubes or containers with nozzles with colored, chocolate and cream cheese frosting
- Bowls of frostings people can spread on with a knife: vanilla, chocolate, cream cheese and maple are popular
- Carmel sauce, melted chocolate and white chocolate (preferably in a container with nozzle to drizzle it on; keep the containers in a bowl of warm water to keep them fluid)
- Dried fruit (chopped finely, simmer briefly to rehydrate or make sure they are very fresh and soft)
- Fresh berries
- Cooked apples or apple pie filling (and other pie fillings)
- Bacon (cooked until crisp and in ½ inch pieces or crumbled)
- Marshmallow cream
- Assorted jellies and jams (again, preferably in a container with nozzle so people can drizzle it onto their donut)
- Crushed hard candies: peppermint, caramel, butterscotch
- Caramel popcorn, crushed cookies (e.g., Oreos)
- Cinnamon, allspice, nutmeg, etc.
- Mini-chocolate chips and butterscotch chips
- Just about anything you'd put on a cake, ice cream or other dessert item!

If you choose to do the donut bar, give people a choice of a plain donut (raised or cake) and then put whatever they like on top of it. That's the least amount of work – but, most likely, the biggest mess! Also, some people either won't want to do that or they don't have a good imagination. So doing at least some pre-prepared donuts is a good idea. Just don't make too many ahead of time so you don't end up with a bunch of leftovers. Donuts don't keep very well so they are best eaten immediately. You might also give people the list of ideas below to help them get started!

Finally, you can add a contest to this. Let people assemble their donuts. Take a picture of it and let people vote to pick the best donut recipe, most interesting, messiest, etc.

As for pricing – I'd suggest \$5 a donut. This is a fundraiser, after all. And people aren't likely to eat more than one or two at the most. Or maybe take home a box of six (you'll need boxes and a sheet of waxed paper for the bottom for take-aways). You might want to sell a box of six for \$25 or a box of 4 for \$15 to encourage larger orders. Or you can set a suggest donation but ask people to give what they

choose. Add income by letting people vote for their favorite donut by giving a dollar as their vote (have pictures and descriptions and a vote box for each item)

Most important, have fun and don't forget to take time to get to know the people who come to buy donuts. Fundraising is only one reason to do this – evangelism is the other reason. You earn the right to invite someone to your church by building a relationship with them first. And messing with food together is a great way to connect with someone. So make sure you have people wandering around whose sole job is to meet, greet and get to know your guests.

Make Gourmet Donuts

Here are some suggestions for donut creations you can make on the spot or a bit ahead of time. Give them catchy names and remember that people feast with their eyes as much as their mouths! Most of these can all be either cake or raised donuts.

Chocolate Caramel Pretzel Donut

- Chocolate cake donut works well here
- Spread with caramel icing or dip into caramel glaze
- Top with crushed pretzels
- Drizzle with chocolate and caramel

Cereal and Milk Donut

- Plain cake donut
- Spread top and sides with generous amount of vanilla icing (milk) or marshmallow fluff
- Dip into Fruit Pebbles cereal, making sure to get them stuck onto the sides as well

Maple and Nut Donut

- Plain cake or raised donut
- Spread with maple icing or dip in maple glaze
- Dip in crushed nut (pecans, walnuts or hazelnuts are good)

Christmas Tree Donut

- Plain cake or raised donut
- Spread with vanilla icing or dip in glaze
- Drizzle with red and green frosting and decorate with candy ball cake decorations in colors or gold and silver OR
- Sprinkle with green sugar or sprinkles and add balls to that OR
- Spread with green icing, put cranberries in the center and decorate with gold and silver balls

Pumpkin Cheesecake (great fall idea if you can get pumpkin donuts)

- Pumpkin cake donut
- Cream cheese frosting
- Lightly sprinkle with pumpkin pie seasoning (optional)
- Top with crushed hard butternut or caramel candies

Raspberry Delight Donut

- Plain cake or raised donut
- Spread with vanilla icing or dip in glaze
- Drizzle with pink frosting or dip in pink sprinkles
- Set raspberries, top side down, in a circle around the donut

Apple Orchard Donut

- Plain cake or raised donut
- Spread with maple icing or dip in glaze
- Fill donut hole with apple pie filling
- Sprinkle with cinnamon

Apricot Nut Donut

- Plain cake or raised donut
- Spread with vanilla icing or dip in glaze
- Top with chopped dried apricots and chopped nuts (either mixed or one on the left half and the other on the right half)

PB&J Donut

- Plain cake donut
- Cut in half and spread with peanut butter and jelly
- Spread with vanilla icing or dip in glaze
- Top with chopped peanuts

S'mores Donut

- Chocolate or plain cake donut
- Spread with marshmallow fluff
- Dip into crushed graham crackers
- Drizzle with chocolate

OR

- Plain cake donut
- Dip into melted chocolate
- Sprinkle with crushed graham crackers
- Top with miniature marshmallows and use a blow torch or put under broiler to caramelize the marshmallows

Death by Chocolate Donut

- Chocolate cake donut
- Spread with chocolate icing or dip in pure chocolate
- Top with mini-chocolate chips and chocolate sprinkles
- Drizzle with white chocolate

Cherry Pie Donut

- Plain cake or raised donut
- Spread with pink vanilla or cherry flavored icing or dip in glaze
- Dip into pink sprinkles
- Fill center hole with cherry pie filling

Maple and Bacon Donut

- Plain raised or cake donut
- Spread with maple icing
- Top with chopped bacon pieces (real bacon please, not Bacon Bits!)

Peppermint Kiss Donut

- Plain raised or cake donut
- Spread with chocolate icing or dip in melted chocolate or chocolate glaze
- Top with crushed peppermint candies

Caramel Popcorn Donut

- Plain raised donut
- Spread with vanilla icing or dip in glaze
- Drizzle with caramel
- Fill center hole with caramel popcorn

Blueberry Delight Donut

- Plain cake or raised donut
- Spread with a generous amount of vanilla or caramel frosting; cream cheese frosting would also work with this one
- Top with three circles of fresh blueberries

Caramel Candy Donut

- Plain cake or raised donut
- Spread with caramel icing
- Sprinkle with crushed hard caramel candies

Peaches 'N Cream (or Berries 'N Cream) Donut

- Plain cake or raised donut
- Spread with a generous amount of vanilla icing
- Top with chopped peaches or a mix of berries including a dollop in the center
- Drizzle with white chocolate

Chocolate Raspberry Donut

- Chocolate cake donut
- Spread with raspberry jam or chocolate frosting or dip into melted chocolate
- Top with fresh raspberries
- Drizzle with dark chocolate and white chocolate

Orange Walnut Donut

- Plain cake or raised donut
- Spread with orange marmalade
- Top with crushed walnuts
- Drizzle with chocolate

Turtle Donut

- Plain or chocolate cake or plain raised donut
- Spread with caramel icing on chocolate donut or chocolate icing on plain
- Top with crushed pecans or walnuts
- Drizzle with caramel or caramel and chocolate

Tiramisu Donut

- Plain cake or raised donut
- Spread with coffee icing (you can just mix freeze dried coffee into vanilla frosting)
- Top with shaved or grated chocolate

Salted Caramel Donut

- Plain cake or raised donut
- Spread with caramel icing
- Drizzle with caramel sauce
- Sprinkle with large grain sea salt

Oreo Cookie Donut

- Plain cake or raised donut
- Spread with vanilla icing or dip in glaze
- Top with crushed Oreo cookies
- Drizzle with white chocolate

Strawberry Donut

- Plain cake or raised donut or a strawberry donut
- Spread with vanilla icing or dip in glaze (can tint it pink); chocolate icing or dipped in melted chocolate is also good
- Top with strawberry slices laid with the pointy ends outward so they create a fan wheel effect
- Drizzle with chocolate (omit if using chocolate as the icing)