



Doughnuts - Cake Doughnuts

Recipe No:
R724 - R724a

CAKE DOUGHNUTS

USING BAKELS GOLDEN CAKE DOUGHNUT

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Water (variable)	1.100	30.5%
	BAKELS GOLDEN CAKE DOUGHNUT	2.500	69.5%

Total Weight	3.600
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- Method:**
- 1. Place ingredients in mixing bowl fitted with a paddle.
 - 2. Mix on slow speed for 1 minute. Scrape down.
 - 3. Mix for a further 60 seconds on second speed. Do not overmix.
 - 4. Allow dough to rest for 5 minutes.
 - 5. Deposit into fryer and fry at 190°C until golden brown.
 - 6. Recommended batter temperature 18-20°C.

Notes: Recipe percentages are on total batter / mix weight (100%)