



Doughnuts - Yeast Doughnuts

Recipe No:

R103 - R103g

DOUGHNUTS

USING BAKELS LIQUID IMPROVER

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	5.000	100%
	Salt	0.085	1.7%
	Sugar	0.400	8%
	BAKELS LIQUID IMPROVER	0.100	2%
	MASTERFAT	0.200	4%
	BAKELS INSTANT ACTIVE YEAST	0.075	1.5%
	Water	2.600	52%

Total Weight	8.460
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- Method:**
1. No time dough
 2. Place all ingredients in machine bowl and develop thoroughly
 3. Dough temperature 30-31°C
 4. Allow dough to recover for 5 minutes.
 5. Scale and mould as desired.
 6. Prove on flour dusted cloths or tea towels.
 7. Deep fry at 176°C to 185°C until golden brown.

Notes: Using bakers percentages - Percentages on white flour weight

Yield: 11.5 dozen Doughnuts scaled at 60 g.