



Doughnuts - Yeast Doughnuts

Recipe No:

R110 - R110g

DOUGHNUTS

USING BAKELS LIQUID IMPROVER

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	5.000	100%
	Salt	0.100	2%
	Sugar	0.325	6.5%
	BAKELS LIQUID IMPROVER	0.150	3%
	MASTERFAT	0.200	4%
	BAKELS INSTANT ACTIVE YEAST	0.070	1.4%
	Water (variable)	2.700	54%

Total Weight

8.545

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 5 minutes.
5. Scale and mould as desired.
6. Prove then deep fry at 175°C to 185°C until golden.

Notes:

If using compressed yeast use 230g in the above recipe
Using bakers percentages - Percentages on white flour weight