

# CAKE DONUT – CENTURY B & F TYPE CUTTERS (USING BAKELS CAKE DONUT MIX)

## INGREDIENTS

### Group 1

Ingredient	KG
Bakels Cake Donut Mix	2.000
Water (Variable)	1.000
<b>Total Weight:</b> 3.000	

**Yield:** Cake doughnuts can be finished by dipping in a sugar and cinnamon mixture or into coloured fondants to give extra flavour and appeal. For better control of the cake doughnut batter, use cold water.

## METHOD

1. Place water and Bakels Cake Donut mix in mixing bowl.
2. Blend on low speed for 1 minute.
3. Scrape down.
4. Blend on second speed for 1 minute.
5. Rest for 10 minutes.
6. Fill doughnut depositor and fry at 190°C in good quality frying fat.
7. Finish as desired.



### CATEGORY

Bakery, Patisserie



### FINISHED PRODUCT

Donut