



# Cake Donut – Hand Donut Dropper (Using Bakels Cake Donut Mix)



## Ingredients

### Group 1

Ingredient	KG
Bakels Cake Donut Mix	1.000
Water (Variable)	0.570

Total Weight: 1.570

1. Place water & Bakels Cake Donut Mix in a mixing bowl.
2. Blend for 1 minute on speed 1.
3. Scrape down.
4. Blend on speed 2 for 1 minute.
5. Rest for 10 minutes.
6. Fill the donut depositor and fry at 190°C using a frying shortening.
7. Finish as desired.

**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.



## Display Conditions

Ambient



## Category

Bakery, Patisserie



## Finished Product

Donut