



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Donut

## 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
<b>Total Weight:</b>	<b>1.570</b>

**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 & 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.