



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Donut

CAKE DONUTS — AUTOMATIC DONUT MACHINE (USING BAKELS CAKE DONUT MIX)

INGREDIENTS

Group 1

Ingredient	KG
Bakels Cake Donut Mix	2.000
Water (Variable)	0.930
Total Weight:	2.930

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

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.