



BAKERY INGREDIENTS SINCE 1904

# DECADENT DONUTS





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# Product List

## DONUT MIXES

|        |                                    |
|--------|------------------------------------|
| 376001 | Cake Donut Mix                     |
| 376242 | Plant-Based Yeast-Raised Donut Mix |
| 376273 | Soft Donut Concentrate             |
| 376292 | Yeast-Raised Donut Mix             |

## ICING & GLAZES

|        |                              |
|--------|------------------------------|
| 334002 | Cream Cheese Icing Mix       |
| 420653 | Vanilla Buttercream MB       |
| 420902 | White Fudge Icing MB         |
| 426051 | Wrappable Icing NAFNAC       |
| 426165 | RTU Donut Glaze              |
| 425013 | Standard Fondant             |
| 425113 | Soft Fondant                 |
| 425413 | Chocolate Flavoured Fondant  |
| 425513 | Strawberry Flavoured Fondant |
| 425613 | Caramel Flavoured Fondant    |

## TRUFFLES

|        |                                     |
|--------|-------------------------------------|
| 514002 | Chocolate Ganache RTU MB            |
| 514162 | Milk Chocolate Ganache MB           |
| 514642 | Caramel Flavoured Truffle NAFNAC MB |
| 514372 | White Truffle MB                    |
| 514412 | White Truffle Firm MB               |
| 514423 | Croquant Truffle MB                 |
| 514462 | Strawberry Flavoured Truffle MB     |
| 514702 | Caramel Milk Flavoured Truffle MB   |

## TOPPINGS

|        |                        |
|--------|------------------------|
| 379882 | Crumble Topping NAFNAC |
| 343002 | Mallowhip              |
| 424172 | Cinnamon Sugar         |
| 562002 | Biscuit Crumb Base     |









## FILLINGS

|        |                                      |
|--------|--------------------------------------|
| 336503 | Instant Custard Mix                  |
| 336606 | Instant Continental Custard Mix      |
| 366512 | Snowflake Instant Custard Mix NAFNAC |
| 414702 | Chocolate Mousse Mix                 |
| 414752 | Strawberry Mousse Mix                |
| 414802 | White Mousse Mix                     |
| 418992 | Wild Blueberry Filling 30%           |
| 586104 | Blueberry Filling 50%                |
| 418232 | Rasplum Filling                      |
| 418192 | Apple Filling 65%                    |
| 586204 | Strawberry Filling 50%               |
| 586304 | Cherry Filling 50%                   |
| 418502 | Lemon Curd Natural                   |
| 418522 | Passionfruit Curd                    |
| 418452 | Raspberry Curd                       |
| 414372 | Lemon Crème                          |
| 414362 | Caramel Crème                        |
| 414452 | Vanilla Crème                        |
| 414382 | Lime Crème                           |
| 414442 | Choc Hazelnut Crème                  |
| 414422 | Caramel Fudge Filling                |
| 414432 | Chocolate Fudge Filling              |
| 414653 | RTU Mock Crème                       |
| 448013 | Salty Caramel Sauce                  |
| 471812 | Millionaires Caramel MB              |
| 471852 | Dulce De Leche MB                    |



# Donut Mixes

Whether you are looking for a traditional cake or yeast-raised donut, Bakels has versatile, easy-to-use mixes for both.

| PRODUCT                            | PACKAGING  | ALLERGENS   |
|------------------------------------|--|---|
| CAKE DONUT MIX                     |  376001: 15kg bag     |  Wheat, soy              |
| PLANT-BASED YEAST-RAISED DONUT MIX |  376242: 12.5kg bag   |  Wheat, soy              |
| SOFT DONUT CONCENTRATE             |  376273: 12.5kg bag |  Wheat, soy, milk      |
| YEAST-RAISED DONUT MIX             |  376292: 12.5kg bag |  Wheat, soy, milk, egg |

## Complete donut solutions

Our donut concentrates deliver excellent eating quality, with minimum fat absorption. They taste great with our delicious range of fillings and icings.



## Recipe

# CAKE DONUT

(37600A)

### Ingredients

|                       |          |
|-----------------------|----------|
| Bakels Cake Donut Mix | 1.000 kg |
| Water (variable)      | 0.500 kg |
| TOTAL                 | 1.500 kg |

### Products used

376001 Bakels Cake Donut Mix

This recipe can be used for both hand droppers and automatic donut machines.

### Method

1. Place ingredients in mixing bowl.
2. Mix on slow speed for 1 minute.
3. Scrape down.
3. Mix on medium speed for 1 minute.
4. Rest for 10 minutes on bench.
5. Fill the donut depositor and fry at 190°C using a frying shortening.
7. Finish as desired.

Note: For more consistency use cold water. Aim for batter temperature between 20-22°C.

### Finishing tip

Finish donuts by dipping in a cinnamon sugar blend or into coloured fondants to give extra flavour and appeal. Try the Bakels range to give your customers the complete package!





## Recipe

# YEAST-RAISED DONUT

(37629A)

### Ingredients

|                                   |                 |
|-----------------------------------|-----------------|
| Bakels Yeast Raised Donut Mix     | 4.000 kg        |
| Bakels Instant Active Dried Yeast | 0.060 kg        |
| Water (variable)                  | 1.960 kg        |
| <b>TOTAL</b>                      | <b>6.020 kg</b> |

### Products used

376292 Bakels Yeast Raised Donut Mix  
293903 Bakels Instant Active Dry Yeast

### Method

1. Place all ingredients in mixing bowl of spiral mixer.
2. Mix on slow speed for 3 minutes.
3. Mix for approximately 7-8 minutes on fast speed.
4. Dough should be well-developed.
5. Dough temperature: 27-29°C.
6. Rest for 5 mins.
7. Sheet dough to a thickness of 10mm.
8. Shake down the final sheeted dough to relieve tension and reduce shrinkage.
9. Place dough onto a lightly floured bench and rest for 5 minutes.
10. Cut into desired shapes and sizes.
11. Proof donuts at 35°C, 70-80% RH for approximately 30 minutes (until fully proofed).
12. Leave outside at room temperature uncovered for approximately 15 minutes to allow surface moisture to dry off.
13. Fry donuts at 180-190°C.



## Recipe

# PLANT-BASED YEAST-RAISED DONUT

(37624A)

### Ingredients

|   |          |
|---|----------|
| Bakels Plant-Based Yeast-Raised Donut Mix | 4.000 kg |
| Bakels Instant Active Dried Yeast         | 0.060 kg |
| Water (variable)                          | 1.960 kg |
| TOTAL                                     | 6.020 kg |

### Products used

376242 Bakels Plant-Based Yeast-Raised Donut Mix  
293903 Bakels Instant Active Dry Yeast

### Method

1. Place all ingredients in mixing bowl of spiral mixer.
2. Mix on slow speed for 3 minutes.
3. Mix for approximately 7-8 minutes on fast speed.
4. Dough should be well-developed.
5. Dough temperature: 27-29°C.
6. Rest for 5 mins.
7. Sheet dough to a thickness of 10mm.
8. Shake down the final sheeted dough to relieve tension and reduce shrinkage.
9. Place dough onto a lightly floured bench and rest for 5 minutes.
10. Cut into desired shapes and sizes.
11. Proof donuts at 35°C, 70-80% RH for approximately 30 minutes (until fully proofed).
12. Leave outside at room temperature uncovered for approximately 15 minutes to allow surface moisture to dry off.
13. Fry donuts at 180-190°C.

## Recipe

# YEAST DONUTS

(37627A)

### Ingredients

|                                   |          |
|-----------------------------------|----------|
| Bakels Soft Donut Concentrate     | 1.000 kg |
| Bakers Flour                      | 1.000 kg |
| Bakels Instant Active Dried Yeast | 0.044 kg |
| Water (variable)                  | 1.000 kg |
| TOTAL                             | 3.044 kg |

### Products used

376273 Bakels Soft Donut Concentrate  
293903 Bakels Instant Active Dry Yeast

### Method

1. Place all ingredients in mixing bowl.
2. Mix together on slow speed.
3. Scrape down
4. Mix on medium speed for 8 minutes.
5. Finished dough temperature: 28°C.
6. Divide and mould as desired.
7. Proof time: 40 minutes.
8. Fry at 185°C for 90-120 seconds each side.

# Indulgence

## CARAMEL BANANA (BANOFFEE)

### Filling

Dulce De Leche

Chopped fresh bananas

### Topping

Caramel Milk Flavoured Truffle MB

White and milk chocolate curls



## LIME COCONUT

### Filling

White Mousse Mix

Lime Crème

### Topping

White Truffle MB

Toasted coconut

# Indulgence

## RASPBERRY CHEESECAKE

### Filling

Pettina Cheesecake Mix

Raspberry Curd

### Topping

White Truffle MB

Crumble Topping NAFNAC



## DULCE DE LECHE

### Topping

Caramel Milk Flavoured Truffle MB

Dulce De Leche

White chocolate curls

# Indulgence

## LEMON & BLUEBERRY

### Filling

Lemon Curd

Wild Blueberry Filling 30%

### Topping

White Truffle MB

Preserved lemon slice

Fresh blueberries



## S'MORES

### Filling

Mallowhip

### Topping

Milk Chocolate Ganache MB

Crumble Topping NAFNAC

Marshmallows

Mallowhip



## *Finishing tip*

Using different shaped piping tips can elevate the overall look of your finished donut and ensure a premium appearance!

# Australian Nostalgia

## PAVLOVA

### Filling

White Mousse Mix  
Passionfruit Curd

### Topping

White Truffle MB  
Crumbled meringue pieces  
Fresh blueberries and raspberries



## CARAMEL APPLE CRUMBLE

### Filling

Apple Filling 65%  
Cinnamon

### Topping

Dulce De Leche  
Crumble Topping NAFNAC

# Australian Nostalgia

## FAIRY BREAD

### Filling

Vanilla Crème Filling

### Topping

White Truffle MB

Rainbow sprinkles



## MILO

### Filling

Choco Mousse Mix

Milo

### Topping

White Truffle MB

Milo

# Australian Nostalgia

## CARAMEL SLICE

### Filling

Dulce De Leche

### Topping

Milk Choc Ganache

Crumble Topping NAFNAC



## LAMINGTON

### Filling

Rasplum Filling

### Topping

Milk Choc Ganache MB

Desiccated coconut

Raspberry Curd (on ring donut)



47%

of global consumers say familiar  
flavours influence their food and  
beverage choice\*.



\*Source: Innova Flavour Survey 2022

# Valentine's Day



## QUEEN OF HEARTS   PINK DIAMOND   RASPBERRY CRUMBLE   HEARTBREAKER

**Topping**  
White Truffle MB  
Raspberry Curd  
Mini chocolate hearts

**Filling**  
Rasplum Filling

**Topping**  
Strawberry FI Truffle MB  
White chocolate discs  
Pink chocolate balls

**Filling**  
Raspberry Curd

**Topping**  
White Truffle MB  
Crumble Topping NAFNAC  
Raspberry Curd  
Pettina Cheesecake Mix

**Filling**  
Raspberry Curd  
Pettina Cheesecake Mix

**Topping**  
White Truffle MB  
Raspberry Curd  
Pettina Cheesecake Mix  
Red candy heart

# Easter

## HOT CROSS BUN

### Topping

Cinnamon Sugar

White Truffle MB

Dulce De Leche



# Easter

## BIRD'S NEST

### Topping

Milk Choc Ganache MB

Milk chocolate curls

Chocolate mini eggs



## EGG HUNT

### Topping

White Truffle MB

Desiccated coconut with green food colouring

Chocolate candy eggs

# Easter

## EASTER BUNNY

Topping

White Truffle MB

Desiccated coconut

Chocolate balls



# Christmas



## REINDEER RUDOLPH

### Filling

Raspberry Curd

### Topping

Milk Chocolate Ganache

Raspberry Curd

Pretzels

Mini marshmallows

## CANDY CANE

### Topping

White Truffle MB

Crushed candy cane pieces

# Christmas

## DONUT WREATH

### Filling

Raspberry Curd

White Truffle MB

### Topping

Cinnamon Sugar

RTU Donut Glaze

Crushed candy cane pieces



*What exciting donut  
flavours will you  
create?*

Our range stretches far beyond our core products listed in this booklet and we are continuously pushing the boundaries of flavour, appearance and application.

This means you are in good hands and we invite you to challenge us with your next project. Together we can innovate and find a solution for your needs!



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