

RECIPE 2:

Ingredients

1 lb Mochi Cake Donut Mix

7 tablespoons shortening

6 tablespoons vegetable oil

2 large eggs

1 cup water, plus up to 2 teaspoons more if needed

**Make sure to double the recipe for the 2 lb mix option*



Please Scan QR code for more information.

Instructions

1. Make the dough

Add all ingredients to a mixing bowl in this order: mix, shortening, oil, eggs, and 1 cup water. Mix on low speed for 30–45 seconds, just until incorporated. Scrape the bowl.

Mix on medium speed for 1½–2 minutes, until the dough is smooth, thick, and elastic. If the dough feels too stiff or dry, add water 1 teaspoon at a time just until smooth and pliable.

2. Roll and cut

Transfer dough to a lightly floured surface. Roll to ½ inch thick and cut with a donut cutter (~3.35"), or shape into 2" balls.

3. Fry

Heat oil to 355°F in a deep fryer or heavy pot. Fry donuts fully submerged for 2 minutes, or until golden brown and cooked through. Fry in small batches to maintain oil temperature.

4. Cool and finish

Drain on paper towels or a rack. Glaze, dust with powdered sugar, or roll in cinnamon sugar. Serve warm for the best texture.

Tips for Best Results

Use a thermometer — 355°F is key for chewy texture and golden color.

For mochi rings, connect 7 small dough balls into a circle before frying.

Donuts can be frozen after shaping or after frying — reheat in a toaster oven until crisp.