

Commercial Recipe:

Apple Crisp Flavor Cake Donut Mix Instructions:

Ingredients:

Yield: 12 regular donuts per lb of mix.

Per small batch (10 lb) use:

10 lb donut mix

4 lb 8 oz water (*For Cider Donuts replace 8 oz water with cider)

Per large batch (50 lb) use:

50 lb donut mix

22 lb 8 oz water (*For Cider Donuts replace 2 lb 8 oz water with cider)

Directions:

1. Add water (or water and cider*) to bowl then add mix.

2. Mix 1 minute on low speed, then 2 minutes on medium speed.

Batter Temperature: 75°F.

Floor Time: 10 minutes

Fry Temperature: 375°F.



Please Scan QR code for more information.