Home Baking Recipe:

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Ingredients

1 lb Spice Cake Donut Mix*
For frying (rollable dough): 1/2 cup warm water
For baking (pourable batter): 3/4 cup warm water
**Make sure to double the recipe for the 2 lb mix option*

Instructions

1. Mix: In a mixing bowl, add warm water first, then the mix. Mix on low speed for 30 seconds, then scrape the bowl. Mix on medium speed for 1-1/2 to 2 minutes, until smooth and lump-free.
2. Rest the batter for 10 minutes at room temperature to allow it to hydrate fully and begin activating the leavening.

To be baked:
3. Preheat oven to 350°F.
Lightly grease a standard nonstick donut pan (or use a silicone donut mold). You'll need one 12-cavity pan or two 6-cavity pans.
4. Bake: Spoon or pipe the batter into the donut molds, filling each cavity about 3/4 full.
Bake at 350°F for 8–10 minutes, or until the tops spring back when lightly touched and a toothpick comes out clean.
5. Cool and finish Let donuts cool in the pan for 5 minutes, then transfer to a wire rack. Once cool, glaze, dip in icing, or toss in cinnamon sugar or powdered sugar.

To be fried:
3. Roll and cut: On a lightly floured surface, roll dough to about 1/4" thickness. Use a donut cutter to cut out donuts.
4. Heat oil In a deep fryer or heavy pot to 375°F.
5. Fry donuts in small batches for 30 seconds on one side. Flip to second side and fry for 1 minute and 15 seconds, then flip back and fry for another 45-60 seconds.
6. Finish: Drain on paper towels or a wire rack. While warm, coat in cinnamon sugar, powdered sugar, or dip in glaze.