

Commercial Recipe:

Yeast Raised Donut Mix
Instructions:



Please Scan QR code for more information.

| Ingredients: | Small batch (17 lb): | Large batch (50 lb): |
|---------------------|-----------------------------|-----------------------------|
| Mix | 17 lb | 50 lb |
| Water | 8.3 lb (1 gal) (45-48%) | 24 lb (45-48%) |
| Compressed Yeast* | 12 oz | 2 lb |

Yield: 12 regular donuts per lb of mix.

Directions:

- 1. Add water, eggs, and yeast. Mix for 1 minute on low speed.
 - 2. Mix for 10 minutes on medium speed.
- *If using dry yeast, use manufacturer's suggested usage levels and temperature recommendations
- Dough Temperature: 78-80°F.
- Ferment Time: 45 minutes
- Proof Time: 30 minutes
- Fry Temperature: 375°F.