

RECIPE 1:



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Yeast Raised Donut Mix Instructions:

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.