

RECIPE 2:

Ingredients

1 lb Yeast Raised Donut Mix

1 cup warm water (105–110°F)

3 tsp active dry yeast

or 0.25 oz (2 1/4 tsp) instant yeast, or 0.7 oz fresh compressed yeast

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



Please Scan QR code for more information.

Instructions

1. Activate yeast (if using active dry):

Dissolve in warm water and let sit 5–10 minutes until foamy.

(Skip this step for instant or fresh yeast — just mix directly.)

2. Mix the dough: Add donut mix, water, and yeast to the bowl. Mix on low speed for 1 minute to hydrate. Then mix on medium speed for 5–6 minutes, until smooth and elastic.

3. Ferment (1st rise): Cover the dough and let it rest in warm place for 45 minutes (target dough temp: 78–80°F).

4. Roll & cut: Roll out dough to 3/8" thickness on lightly floured surface. Cut with a floured donut cutter. Place pieces on parchment-lined trays.

5. Proof (2nd rise): Let cut donuts rise for 30 minutes, or until light, puffy, and airy when gently touched.

6. Fry: Heat oil to 375°F. Fry donuts in small batches for about 45–60 seconds per side, or until golden brown.

7. Drain & finish: Drain on paper towels or a wire rack. Glaze, dust with powdered sugar, or roll in cinnamon sugar while still warm

Tips

Use warm water (105–110°F) to activate yeast and promote proper rise.

Dough should be soft but not sticky and can stretch without tearing.

Don't skip the proofing — it's key to getting that light, airy texture.

Avoid overproofing (they'll collapse in the fryer) or underproofing (they'll be dense).