

## Commercial Recipe:

### Gluten Free Vanilla Cake Donut Base Instructions:



<b>Ingredients:</b>	<b>Small batch (10 lb):</b>	<b>Large batch (50 lb):</b>	Please Scan QR code for more information.
Mix	10 lb	50 lb	
Water	5 lb 8 oz	27 lb	
Liquid Whole Eggs	1 lb 12 oz	9 lb	
Vegetable Oil	4 oz	1 lb 8 oz	

Yield: 12 regular donuts per lb of mix.

#### **Directions:**

1. Add water, eggs, and oil to mixing bowl. Use paddle attachment.
2. Add mix to mixing bowl. Mix for 1 minute on low speed.
3. Scrape bowl. Mix 3 minutes on medium speed.
4. Fry 90 seconds on each side.

Batter Temperature: 76-80°F.

Floor Time: 8-10 minutes

Fry Temperature: 365-375°F.