

Commercial Recipe:



Gluten Free Vanilla Cake Donut Base  
Instructions:

Ingredients:	Small batch (10 lb):	Large batch (50 lb):	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.