

## RECIPE 2:

### Ingredients

1 lb Gluten-Free Vanilla Cake Donut Mix  
1 cup water, plus up to 3 tablespoons more if needed  
2 large eggs  
2 teaspoons vegetable oil

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



Please Scan QR code for more information.

### Instructions

#### 1. Make the batter

In a mixing bowl, whisk together water (start with 1 cup), eggs, and oil. Add the dry mix on top.

Mix on low speed for 30–45 seconds, then scrape the bowl.

Mix on medium speed for 1½–2 minutes, until smooth and slightly thick.

If batter is too stiff or doesn't pipe easily, add more water 1 tablespoon at a time, up to 3 tablespoons total.

#### 2. Rest the batter

Let sit at room temperature for 8–10 minutes to hydrate fully and activate leavening.

#### 3. Fry

Heat oil to 365°F in a deep fryer or heavy pot.

Pipe or scoop batter into the hot oil (as rings or balls).

Fry for 90 seconds per side, or until golden and puffed. Drain on a rack or paper towels.

#### 4. Cool and finish

Let donuts cool completely before glazing, sugaring, or decorating.

### Tips for Best Results

Use a piping bag or spoon — batter will be soft, not firm like yeasted dough.

Donuts are best fresh, but can be stored covered and gently reheated.