

Commercial Recipe:



Vegan Raised Donut Mix
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	25 lb	
Compressed Yeast	6.5 oz	2 lb	

Instant Yeast method Ingredients:

Ingredients:	Small batch (10 lb):	Large batch (50 lb):
Mix	10 lb	50 lb
Water	5 lb 5 oz	26-27 lb
Instant Yeast	2.5 oz	12 oz

Yield: 12 regular donuts per lb of mix.

Directions:

1. Using a dough hook, mix for 1 minute on low speed.
2. Continue mixing for 8-10 minutes on medium speed or until dough is fully developed.

Dough Temperature after mixing: Compressed Yeast: 80°F. / Instant Yeast: 85°F.

Ferment Time: 1 hour

Divide into bundles then rest 10 minutes.

Shape then proof to 3/4 size in moderate to dry proofing cabinet.

Fry Temperature: 375°F.

Fry for 55 seconds each side. Glaze after 1 minute or ice when cool.