

## Home Baking Recipe:

### Ingredients

1 lb Vegan Raised Donut Mix  
1 cup + 1 tbsp warm water (105-110°F)  
0.25 oz (2 1/4 tsp) instant yeast



Please Scan QR code for more information.

### Instructions

#### 1. Mix the dough

In the bowl of a stand mixer fitted with a dough hook, combine: donut mix, yeast, and water. Mix on low speed for 1 minute to hydrate. Then mix on medium speed for 5-6 minutes, until the dough is smooth, stretchy, and slightly tacky but not sticky.

#### 2. First Rise (Fermentation)

Transfer the dough to a lightly greased bowl. Cover and let rise in a warm area (78-80°F) for 45 minutes, or until slightly puffy.

**3. Roll & Cut** Gently deflate the dough and roll out to 3/8" thickness on a lightly floured surface. Use a donut cutter to cut rounds. Place them on parchment-lined trays with space between each piece.

**4. Proof (Second Rise)** Loosely cover the donuts and let them rise at warm room temperature for 30 minutes, or until light and airy when gently touched.

**5. Fry** Heat oil to 375°F in a deep fryer or heavy pot. Fry donuts in small batches for 45-60 seconds per side, or until golden brown. Turn only once to keep them round and puffy.

**6. Drain & Finish** Remove from oil and place on paper towels or a wire rack to drain. While warm, glaze or toss in cinnamon sugar, powdered sugar, or your favorite vegan topping.

### Tips

Water temperature 105-110°F is ideal to activate the yeast.

For a lighter crumb, don't skip the proofing step. Your finger should leave a light impression when the dough is ready to fry.

Vegan glaze idea: mix powdered sugar with oat milk and a splash of vanilla or maple syrup.