RECIPE 2:

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

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 ⅜" 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.