

RECIPE 2:

Ingredients

1 lb Buttermilk Cake Donut Mix

For frying (rollable dough): 1/2 cup warm water

For baking (pourable batter): 3/4 cup warm water

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



Please Scan QR code for more information.

Instructions

1. Mix: In a mixing bowl, add warm water first, then the mix. Mix on low speed for 30 seconds, then scrape the bowl. Mix on medium speed for 1½-2 minutes, until smooth and lump-free.

2. Rest the batter for 10 minutes at room temperature to allow it to hydrate fully and begin activating the leavening.

To be baked:

3. Preheat oven to 350°F.

Lightly grease a standard nonstick donut pan (or use a silicone donut mold). You'll need one 12-cavity pan or two 6-cavity pans.

4. Bake: Spoon or pipe the batter into the donut molds, filling each cavity about ¾ full.

Bake at 350°F for 8-10 minutes, or until the tops spring back when lightly touched and a toothpick comes out clean.

5. Cool and finish Let donuts cool in the pan for 5 minutes, then transfer to a wire rack. Once cool, glaze, dip in icing, or toss in cinnamon sugar or powdered sugar.

To be fried:

3. Roll and cut: On a lightly floured surface, roll dough to about 1/4" thickness. Use a donut cutter to cut out donuts.

4. Heat oil In a deep fryer or heavy pot to 375°F.

5. Fry donuts in small batches for 30 seconds on one side. Flip to second side and fry for 1 min and 15 seconds, then flip back and fry for another 45-60 seconds.

6. Finish: Drain on paper towels or a wire rack. While warm, coat in cinnamon sugar, powdered sugar, or dip in glaze.