

Commercial Recipe:

French Cruller Donut Mix Instructions:

Ingredients:

Yield: 12 regular donuts per lb of mix.

Per small batch (10 lb) use:

10 lb donut mix

18 lb 12 oz water (variable)

Per large batch (50 lb) use:

40 lb donut mix

75 lb water (variable)

Directions:

1. Add all water slowly on low speed over a 2 minute period.

2. Mix 4 to 5 minutes on medium speed.

NOTE: Bowl, beater, and equipment should be clean and free of batter and/or flour prior to use.

Batter Temperature: 90°F.

No floor time is necessary; we recommend making only as much batter as can be run in 30 minutes.

Fry Temperature: 385-390°F.

Frying without Submerging (Recommended):

Fry donuts 2-3/4 minutes; turn and fry 2-1/4 minutes.

Frying Submerged:

Fry donuts 2 minutes; turn and fry 1/2 minute. Submerge and fry 1-1/2 minutes.



Please Scan QR code for more information.