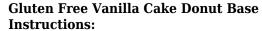
Commercial Recipe:





| Ingredients: | Small batch (10 lb): | Large batch (50 lb): | Please Scan QR code for more information. |
|-------------------|----------------------|----------------------|---|
| Mix | 10 lb | 50 lb | |
| Water | 5 lb 8 oz | 27 lb | |
| Liquid Whole Eggs | 1 lb 12 oz | 9 lb | |
| Vegetable Oil | 4 oz | 1 lb 8 oz | |

Yield: 12 regular donuts per lb of mix.

Directions:

1. Add water, eggs, and oil to mixing bowl. Use paddle attachment.

2. Add mix to mixing bowl. Mix for 1 minute on low speed.

3. Scrape bowl. Mix 3 minutes on medium speed.

4. Fry 90 seconds on each side.

Batter Temperature: 76-80°F. Floor Time: 8-10 minutes

Fry Temperature: 365-375°F.