

Commercial Recipe:



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Mochi Cake Donut Mix Instructions:

Ingredients:	Small batch (5 lb):	Large batch (10 lb):
Mix	5 lb	10 lb
Water	2 lb 10 oz	5 lb 4 oz
Liquid Whole Eggs	1 lb	2 lb
Shortening	1 lb	2 lb
Vegetable Oil	12 oz	1 lb 8 oz

- Directions:** Yield: 12 regular donuts per lb of mix.
1. Place all ingredients in mixing bowl. Using paddle attachment, mix on low 1 minute.
 2. Scrape bowl and paddle, then mix on high 3 minutes.

Hopper/Fryer: Set fryer to 350. Oil must be 2-2.5" deep.
Load hopper with batter and drop donuts into fryer from 1-1.5" over oil.
Fry for 10 seconds, flip, submerge, and fry for 1 minute.
Allow donuts to rise to surface, then submerge again for 2 minutes.
Remove and cool for 15-20 seconds then transfer to glazing screen. Cool completely before glazing.

Home Fryers:
Remove dough from bowl and roll to 1/2" thickness. Use donut cutter or form into balls.
Preheat oil to 355°F. then fry for 2.5 minutes fully submerged until golden brown.
Cool completely before glazing or decorating.