

## Home Baking Recipe:

### Ingredients

1 lb Mochi Cake Donut Mix\*

7 tablespoons shortening

6 tablespoons vegetable oil

2 large eggs

1 cup water, plus up to 2 teaspoons more if needed

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



Please Scan QR code for more information.

### Instructions

#### 1. Make the dough

Add all ingredients to a mixing bowl in this order: mix, shortening, oil, eggs, and 1 cup water. Mix on low speed for 30–45 seconds, just until incorporated. Scrape the bowl.

Mix on medium speed for 1-1/2 to 2 minutes, until the dough is smooth, thick, and elastic. If the dough feels too stiff or dry, add water 1 teaspoon at a time just until smooth and pliable.

#### 2. Roll and cut

Transfer dough to a lightly floured surface. Roll to 1/2 inch thick and cut with a donut cutter (~3.35"), or shape into 2" balls.

#### 3. Fry

Heat oil to 355°F in a deep fryer or heavy pot. Fry donuts fully submerged for 2 minutes, or until golden brown and cooked through. Fry in small batches to maintain oil temperature.

#### 4. Cool and finish

Drain on paper towels or a rack. Glaze, dust with powdered sugar, or roll in cinnamon sugar. Serve warm for the best texture.

### Tips for Best Results

Use a thermometer — 355°F is key for chewy texture and golden color.

For mochi rings, connect 7 small dough balls into a circle before frying.

Donuts can be frozen after shaping or after frying — reheat in a toaster oven until crisp.