

Commercial Recipe:

Yeast Raised Donut Mix Instructions:



Please Scan QR code for more information.

Ingredients:	Small batch (17 lb):	Large batch (50 lb):
Mix	17 lb	50 lb
Water	8.3 lb (1 gal) (45-48%)	24 lb (45-48%)
Compressed Yeast*	12 oz	2 lb

Yield: 12 regular donuts per lb of mix.

Directions:

1. Add water, eggs, and yeast. Mix for 1 minute on low speed.
2. Mix for 10 minutes on medium speed.

*If using dry yeast, use manufacturer's suggested usage levels and temperature recommendations

Dough Temperature: 78-80°F.

Ferment Time: 45 minutes

Proof Time: 30 minutes

Fry Temperature: 375°F.