

## Home Baking Recipe:

### Ingredients

1 lb Yeast Raised Donut Mix\*  
1 cup warm water (105-110°F)  
3 tsp active dry yeast  
**or** 0.25 oz (2-1/4 tsp) instant yeast, or 0.7 oz fresh compressed yeast  
*\*Make sure to double the recipe for the 2 lb mix option*

### Instructions

**1. Activate yeast** (if using active dry):

Dissolve in warm water and let sit 5-10 minutes until foamy.  
(Skip this step for instant or fresh yeast — just mix directly.)

**2. Mix the dough:** Add donut mix, water, and yeast to the bowl. Mix on low speed for 1 minute to hydrate. Then mix on medium speed for 5-6 minutes, until smooth and elastic.

**3. Ferment (1st rise):** Cover the dough and let it rest in warm place for 45 minutes (target dough temp: 78-80°F).

**4. Roll & cut:** Roll out dough to 3/8" thickness on lightly floured surface. Cut with a floured donut cutter. Place pieces on parchment-lined trays.

**5. Proof (2nd rise):** Let cut donuts rise for 30 minutes, or until light, puffy, and airy when gently touched.

**6. Fry:** Heat oil to 375°F. Fry donuts in small batches for about 45-60 seconds per side, or until golden brown.

**7. Drain & finish:** Drain on paper towels or a wire rack. Glaze, dust with powdered sugar, or roll in cinnamon sugar while still warm

### Tips

Use warm water (105-110°F) to activate yeast and promote proper rise.  
Dough should be soft but not sticky and can stretch without tearing.  
Don't skip the proofing — it is the key to getting light, airy texture.  
Avoid overproofing (they'll collapse in the fryer) or underproofing (they'll be dense).



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