

Commercial Recipe:

Sour Cream Flavor Old Fashioned Cake Donut Mix Instructions:

Ingredients:

Yield: 12 regular donuts per lb of mix.

Per small batch (10 lb) use:

10 lb donut mix

3 lb 13 oz water

Per large batch (50 lb) use:

50 lb donut mix

19 lb water

Directions:

1. Add water to bowl then add mix.

2. Mix 1 minute on low speed, then 2 minutes on medium speed.

Batter Temperature: 68-70°F.

Fry Temperature: 360-375°F.



Please Scan QR code for more information.