



Traditional Cake Donut Mix 8 x 1.25kg

Product Card # 600015-R1

Developed by Polava to help you
output a delicious donut.



***The Polava brand provides these
benefits:***

- ***MADE IN AUSTRALIA***
- ***TOLERANT***
*Quality outcomes from a broad
range of bakery or shop conditions
and with unskilled assistance.*
- ***FREE FROM artificial flavours
and colours***
- ***GUARANTEED QUALITY &
CONSISTENCY***
- ***TECHNICAL SUPPORT***
- ***MERCHANDISING SUPPORT***

ADDITIONAL FEATURES	BENEFITS
<i>CONVENIENT POUCHES</i>	<i>Easy Make Up. Save time and labour</i>
<i>ALWAYS CONSISTENT with LONG BATTER STABILITY</i>	<i>Consistent output on large batches</i>
<i>LOW OIL ABSORPTION</i>	<i>Cost saving – less oil used</i>
<i>EXTENDED SHELF LIFE</i>	<i>Less wastage</i>
<i>SOFT EATING</i>	<i>WOW your customer with your delicious creation</i>

See next page for ***HOW TO MAKE Cake Donuts >>>***

RECIPE 1

Traditional Cake Donuts



MAKE UP INSTRUCTIONS	SINGLE BAG
Cake Donut Mix	1,250g
Water	550g

RECOMMENDED METHOD:

- Pour water into a mixing bowl.
- Add Cake Donut Mix and blend on slow speed, for one minute.
- Scrape down and mix on medium speed, for one minute or until smooth.
- Allow to rest ten minutes, before depositing.
- Fry at 180°C – 190°C for 95 seconds.

