

Traditional Cake Donut

600042

Light Cake Donut Suitable for individual and mini donuts

Available in 12.5kg or 8 x 1.25kg

	1kg	12.5kg
Traditional Cake Donut	1000gm	12.5kg
Water (variable)	450gm	5620gm



- Adjust Water Temperature, Note the aim is to achieve a finished batter temperature a between 24°C - 27°C.
- Note: Water temperature needs to be adjusted towards the lower range during the hot summer months and higher in the winter months.
- Place measured water in mixer, add mix and blend on speed 1 for 1 minute.
- Scrape down bowl and Blend FOR 2 MINUTES on speed 2.
- Allow at least 10 minutes floor time.
- Adjust cutter setting to between 2 and 2.25.
- Aim for a drop weight between 38 grams to 40 grams for standard
- *Fry at 185-190° C for 95 seconds.*

