



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Christmas

CHRISTMAS DONUTS

OVERVIEW

(Recipe makes 30 Donuts)

INGREDIENTS

Group 1

Ingredient

Cake flour

20% Sweet Premix

Yeast (Wet)

Water

KG

2.000

0.400

0.100

1.120

Total Weight: 3.620

METHOD

1. Place all of the ingredients into the mixing bowl and mix on slow speed for 2 minutes, then on fast speed for 8 minutes.
2. Mixing time depends on the type of mixer used.
3. Dough temperature 28? – 30?C.
4. Cover dough with a plastic sheet and rest for 10 minutes.
5. Scale 1 800g per head.
6. Weigh out 90g for each donut and shape the dough into balls.
7. Proof for 35 – 40 minutes in the prover.
8. Preheat Bakels Ultrafry Sunflower oil to 180?C and deep fry the Donuts until golden brown.
9. Once cool, pipe desired filling like Bakels Strawberry Pie Filling, Bakels One Spread or Bakels Hazelnut Spread into the centre of the Donut.
10. Decorate as desired using Bakels Pearl Wet Fondant coloured with Bakels Colour Powders.