



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Easter

EASTER DONUT BITES

OVERVIEW

(Recipe makes 60 Donuts)

INGREDIENTS

Group I

Ingredient

Cake flour

20% Sweet Premix

Wet Yeast

Water

KG

2.000

0.400

0.100

1.120

Total Weight: 3.620

Group II

Ingredient

Bakels Cross Mix

Water

KG

0.030

0.030

Total Weight: 0.060

Group III

Ingredient

Apricot Jam

KG

1.200

Total Weight: 1.200

METHOD

1. Place all of the ingredients from Group I into a mixing bowl and mix on slow speed for 2 minutes and then on fast speed for 6 minutes.
2. Mixing time depends on the type of mixer used.
3. Cover dough with a plastic sheet and rest for 10 minutes.
4. Scale 1000g per head.
5. Proof for 20 – 25 minutes in the prover.
6. Place the donut balls onto a greased baking tray.
7. Place the ingredients from Group II into a mixing bowl and mix on slow speed for 3 minutes.
8. Preheat the oil in the donut fryer to 180°C.
9. Using the Cross Mix mixture, apply a cross onto all of the donut balls.
10. Fry the donuts in the oil until golden brown.
11. Dust with castor sugar while still hot.
12. Allow to cool.
13. Once cool, make a hole underneath the donut and pipe 20g of apricot jam into each donut.