



**DISPLAY
CONDITIONS**

Ambient



CATEGORY

Bakery



OCCASION

Easter

EASTER DONUTS

INGREDIENTS

Group Ingredients

Ingredient

Cake flour

20% Sweet Premix

Wet Yeast

Water

KG

2.000

0.400

0.080

1.100

Total Weight: 3.580

METHOD

Place all ingredients into the mixing bowl and mix on slow speed for 2 minutes, then fast speed for 8 minutes. Mixing time depends on type of mixer used. Dough temperature 28°C - 30°C. Scale 1800g per head. First proof 10 minutes. Final proof 20-25 minutes. Cut using a Donut cutter. Fry the donuts at 180°C.

TOPPING (kg)

1. Top with 0.015 Pearl Wet Fondant (Colour using Bakels Colour Powders).
2. Decorate with Easter decorations or as desired.