

Make Up Instructions

19123 SIMPLY CAKE DONUT PREMIX

Recipe	1.500 kg	15.000 kg
19123 Simply Cake Donut Mix	1.000	15.000
Water (50%)	0.500	12.500
Total	1.500	27.500

Cake dough drop weight at 48-50g based on batter weight. Belshaw mark 2 setting: $2 \frac{4}{2} \frac{2}{2}$ on the line.

Speed of Fryer: 90–110 seconds. 31 units 572 units Based on a 10% fat absorption for this product the fried weight should equate out to approximately 53 g.

Method

- 1. Place water and then the 19123 Simply Cake Donut Premix into the mixing Bowl with a beater.
- 2. Mix on 1st speed for 1 minute.
- 3. Mix on 2nd speed for a further 1 minute.
- 4. Ensure finished batter temperature achieved is between 18°C to 22°C.
- 5. Allow batter to stand for 10 minutes, and then place the batter into the donut depositor.
- 6. Ensure the drop size is set at 2 ¼-2 ½ on the depositing head on the Belshaw machine.
- 7. Recommended frying temperature is 180-190°C for 90 to 110 seconds.
- 8. Using a donut skewer, roll donuts in ready to use 67516 Cinnamon Sugar.

Please Note: During winter or in hot months the water temperature may have to be adjusted to achieve the recommended batter temperature of 18°C to 22°C.

Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.