

Bake'nJoy®

————— CIDER DONUTS FOR FALL —————

Making Fall Delicious!



serving suggestion



Bake'n Joy has been supplying professional bakers with donut mixes and bases since 1941! Making cider donuts has never been easier! Just follow the recipe on the back.

Here's how!



Originals Item # 5703150 Nugget Cake Donut Base

Apple Cider Donut Recipe From Nugget Base

Small Batch:

5.0 lb. Nugget Mix #5703150
1.0 lb. Water
1.0 lb. Apple Cider
0.5 oz. Cinnamon
0.25 oz. Nutmeg

Large Batch:

50.0 lbs. Nugget Mix #5703150
10.0 lbs. Water
10.0 lbs. Apple Cider
5.0 oz. Cinnamon
2.5 oz. Nutmeg

Handcut Donuts:

Desired Batter Temperature: 70-72 degrees F.

1. Combine Water and Donut Mix on low speed for 1 minute.
2. Mix on medium speed for 30 seconds to 1 minute.
3. Let dough rest for 10-15 minutes.
4. Fold dough 3 times.
5. Roll out and shrink dough.
6. Cut donuts into desired shapes.

Machine Cut Donuts:

Desired Batter Temperature: 70-75 degrees F.

1. Combine Water and Donut Mix on low speed for 1 minute.
2. Mix on medium speed for 3 1/2 minutes.
3. Let dough rest for 10 - 15 minutes.
4. Place dough in machine and deposit as usual.

Frying:

Fry at 375 - 380 degrees F for about 1 minute on each side.