Bake nJoy



for Nugget Cake Donut Base

Want to make a variety of donuts from one basic mix? Our test kitchen compiled a trove of time-tested recipes to easily expand your donut offerings from ONE bag of donut base! Nugget Cake Donut Base is the one-bag solution: one base, tons of variety. And it's clean label.

Basic Recipe:

Nugget Cake Donut Base

5 lbs.

MFR# 5703150

Water 32 oz.



Handling Instructions for Hand Cut Donuts

- Combine 28 oz. of water, 2 oz. of extract, and 5 lbs. of Nugget Donut Base in mixing bowl
- 2. Mix 1 minute on low speed and 10 seconds on medium speed
- 3. Tri-fold dough
- 4. Let dough rest for 10-15 minutes
- 5. Roll out and shrink dough
- 6. Cut donuts to desired shape

Handling Instructions for Machine Cut Donuts

- Combine 32 oz. of water, 2 oz. of extract, and 5 lbs. of Nugget Donut Base in mixing bowl
- 2. Mix 1 minute on low speed and 3 ½ minutes on medium speed
- 3. Let rest for 10-15 minutes
- 4. Put dough in machine and deposit as usual





Donut Variation Recipes





Cemon Poppy

During first stage, add 2 oz. (variable) lemon extract into water and ½ cup of poppy seeds to Nugget Base. Mix normally. Fry an extra 5-10 seconds on each side.

Almond

During first stage, add 2 oz. (variable) almond extract into water. Mix normally. Fry an extra 5-10 seconds on each side.

More great recipes on the other side!

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Coffee/Mocha

During first stage, add 2 oz. (variable) coffee extract into water. Mix normally. Fry an extra 5-10 seconds on each side.

You can also substitute Nugget Base with Chocolate Flavored Donut Mix to create a mocha donut. Add ½ cup mini chocolate chips for added variety.

Peppermint

During first stage, add 2 oz. (variable) peppermint extract into water. Mix normally. Fry an extra 5-10 seconds on each side.

Top with white donut icing and decorate with red drizzle.

Maple Donut

During first stage, add 2 oz. (variable) maple extract into water. Mix normally. Fry an extra 5-10 seconds on each side.

Top with a maple glaze and chopped, toasted bacon for some variety.

Hot Chocolate Donut

Use 90% Nugget Base and 10% Chocolate Flavored Donut Mix. Mix normally.

Top with either chocolate or white icing, mini marshmallows, and dust with cocoa powder.

Rocky Road Donut

Use Chocolate Flavored Donut Mix. Mix normally.

Top with chocolate icing and decorate with mini marshmallows and peanuts.

Cherry-Black Forest

During first stage, add 2 oz. (variable) cherry extract into water. Mix normally. Fry an extra 5-10 seconds on each side.

You can also substitute Nugget Base with Chocolate Flavored Donut Mix to create a black forest donut.

Red Velvet Donut

Use 90% Nugget Base and 10% Chocolate Flavored Donut Mix. Mix Normally. Add red food gel to desired color. *Cover in honey glaze*.

Banana

During first stage, add 2 oz. (variable) banana extract into water. Mix normally. Fry an extra 5-10 seconds on each side.

Banana Foster Donut

Use banana flavored cake donut recipe above. *Top with caramel icing.*

Mint Chocolate (Using Chocolate Flavored Mix)

During the first stage, add 2 oz. (variable) of mint extract. Mix normally. Fry an extra 5-10 seconds on each side. *Top with green icing and decorate with chocolate drizzle*

Bake'n Joy donut mix manufacturer item numbers:

- Nugget Cake Donut Mix
- MFR#5703150
- Chocolate Flavored Donut Mix MFR #5706150
- Scan the QR code to view all mixes available on our Donut Mix Sheet

