

# AMERICAN CAKE DOUGHNUT MIX

**REF: PC203**

Review date 08.09.00

**American Cake Doughnut Mix** is a complete mix which requires only the addition of water to make high quality, batter deposited American style cake doughnuts. These light, short eating doughnuts of high volume and long shelf life can be decorated and filled in many different ways to give an interesting variety of finished lines.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
American Cake Doughnut Mix	12.500	27	8	<ul style="list-style-type: none"> <li>• Add <b>American Cake Doughnut Mix</b> to the water in a machine bowl and mix on slow speed for 1 minute.</li> <li>• Scrape down well and beat for a further 2 minutes on 2<sup>nd</sup> speed.</li> <li>• Allow the batter to rest for 10 minutes before commencing depositing.</li> <li>• Frying Temperature: 190-195°C (375-385°F).</li> <li>• Frying Time: Approximately 50 seconds each side for a 40g (1½oz) doughnut.</li> <li>• Dust with <b>Sweet Frost</b> when cool.</li> </ul>
Water (approx.)	5.000	11	0	
<b>Total</b>	17.500	38	8	

## NOTES

- Ensure the water temperature is sufficient to give a final batter temperature of 24-26° (76-78°F). To calculate the correct water temperature use the formula below:  
 Required water temperature = 3 x desired batter temperature - (mix temperature + room temperature + friction factor)  
  
 e.g. for a batter temperature of 25°C = 3 x 25°C - (20 + 19 + 1.5) where mix temperature = 20°C  
 room temperature = 19°C  
 friction factor = 1.5°C  
  
 Water temperature should be = 75°C - 40.5°C = 34.5°C
- Ensure that the frying fat is maintained at the correct level at all times in automatic frying machines. If the level is too low the doughnuts will spread excessively when deposited and will have a very open texture and high fat absorption. If the level is too high the doughnuts will have rips on their surface and be misshapen.

## FRYING FATS/OILS

Care must be exercised in the choice of frying mediums. It is preferable to use a good quality solid frying fat as opposed to a frying oil which is more liable to break down with prolonged use. This gives rise to a build up of free fatty acids, a lowering of the smoke point and fast discoloration. These changes in the characteristics of the frying oil will lead to off flavours in the doughnuts and a higher than normal level of fat absorption.

Furthermore, use of a soft frying oil gives a doughnut with a greasy surface which has an unpleasant eating quality and causes sugar dustings to discolour and disappear rapidly.

Use of a good quality hard frying fat will help create a moisture barrier to prolong shelf life, will improve adherence of sugar dustings and will give a doughnut with optimum fat absorption and a pleasant non-greasy eating quality.

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.