



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Easter

# EASTER DONUTS

## INGREDIENTS

### Group Ingredients

Ingredient	KG
Cake flour	2.000
<u>20% Sweet Premix</u>	0.400
Wet Yeast	0.080
Water	1.100
<b>Total Weight:</b>	<b>3.580</b>

## 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.