



USA DONUTS

COMPOSITION

Donut Dough

2000g *DAWN® Premium Raised Donut Mix*
 100g *Fresh Yeast*
 980g *Water*

Finish

DAWN® Glossy Icing - Vanilla
Food Colouring: Red and Blue
Sugar Sprinkles: Red, White and Blue

Yield: *Approximately 70 donuts at 45g*

METHOD

Add all the donut dough ingredients to a spiral mixer and mix for 2 minutes on slow speed and then 10-15 minutes on fast speed.

Cover the dough and let it rest for 10 minutes.

Sheet the dough out to a thickness of 9-10mm.

Cut out donuts using a ring donut cutter.

Proof for 40-50 minutes at 38°C / 85% RH.

Allow to air dry for 10 minutes.

Fry for approximately 1 minute on each side at 185°C.

Allow the donuts to cool thoroughly.

Add **DAWN® Glossy Icing – Vanilla** to 3 separate bowls.

Heat the **DAWN® Glossy Icing – Vanilla** up to 40-45°C so that you have a good dipping consistency.

Colour up two of the bowls of icing, one with red colour and the other with blue colour.

Dip the top of each donut in one of the three heated glossy icings and decorate with red, white and blue sugar sprinkles.

Item code	Product name	Packaging
0.00671.900	DAWN® Premium Raised Donut Mix	12.5kg - sack
0.00652.950	DAWN® Premium Raised Donut Mix	25kg - sack
0.00812.075	DAWN® Glossy Icing - Vanilla	14kg - pail



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For more insights and solutions, **contact us on 01386 760843**