



SWISSBAKE®
INNOVATIVE BAKING SOLUTIONS

CAKE DONUT MIX - VANILLA

Specialty formulated mix for preparation of Cake donuts

1000 g net weight
Water Content: 40% (400 g) / Sugar Content: 430 g net weight

BAKING METHOD
Place all the ingredients in a mixing bowl. Mix at slow speed for about a minute and then mix at medium speed for 1 minute. Heat the batter for 10 minutes. Fry for 2 minutes in 5 minutes oil until golden brown at a temperature of 180°C.

TIPS
Do not use too hot oil. The donuts will become too hard. Better temperature about 180°C instead 200°C.

INGREDIENTS
Softened Wheat Flour, Sugar, Talcum, Egg Yolk, Baking Powder, Leavening, Baking Soda, Potassium Sorbate, Citric Acid, Natural Flavors, Vanilla, Salt, Baking Soda, Natural Flavors.

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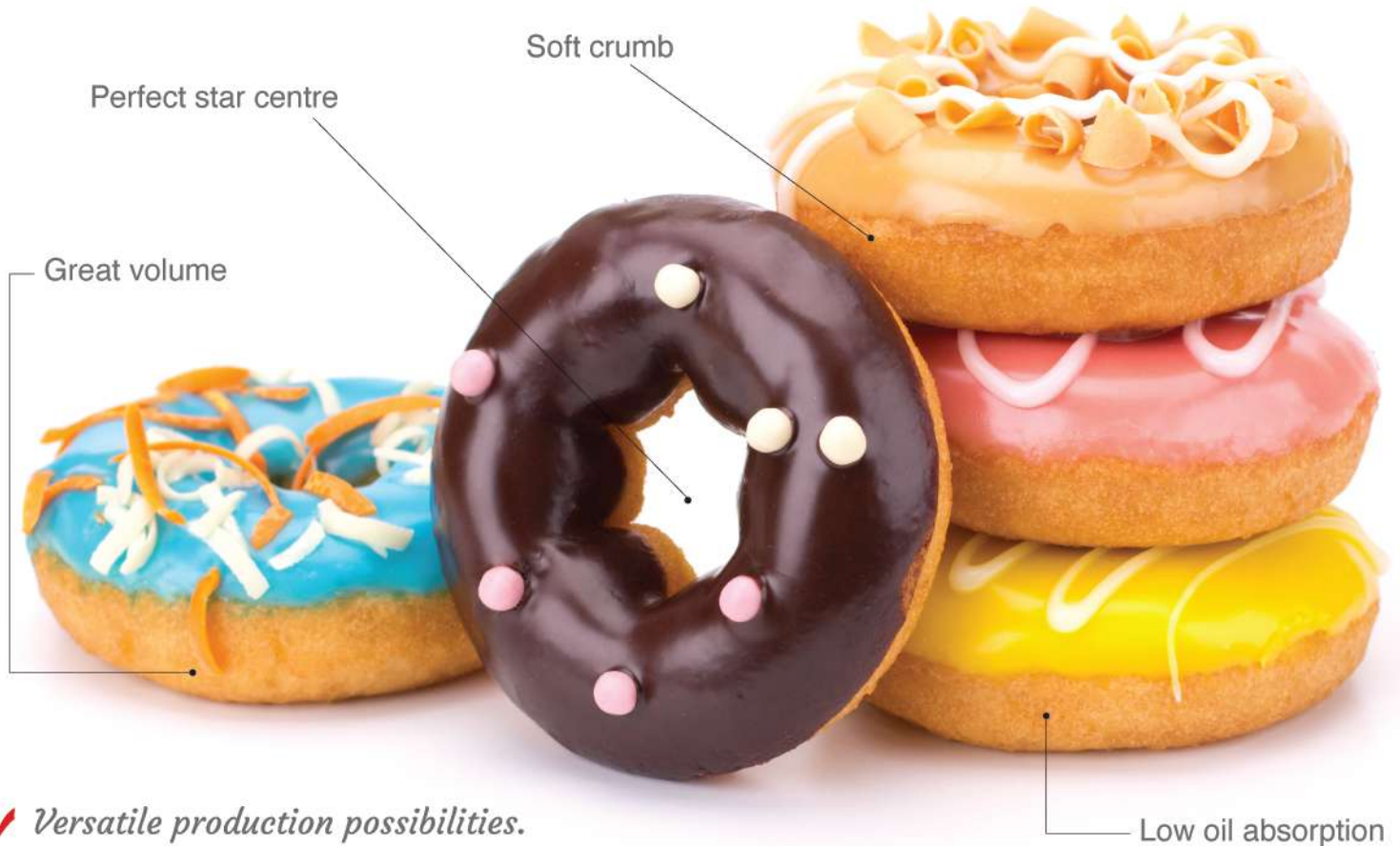
Product #C3340 Formulated in Switzerland

CAKE DONUT MIX - VANILLA

A complete mix to prepare fresh & light cake donuts easily.

CAKE DONUT MIX - VANILLA

SwissBake® Cake Donut Mixes meet changing needs and tastes of your consumers. Our mixes deliver consistent quality, great volume, perfect texture soft crumb and perfect star centre. We also offer other unique varieties of cake donuts like chocolate and red velvet to create speciality offerings. To be used with automatic cake donut maker or depositor robots.



- ✓ *Versatile production possibilities.*
- ✓ *Perfect batter consistency.*
- ✓ *Simple and reliable production.*
- ✓ *Light & fluffy donuts everytime.*

BAKING METHOD

Place all the ingredients in a mixing bowl. Mix on slow speed for about a minute and then mix on medium speed for 1 min. Rest the batter for 10 min. Fry for 2 min to 3 min each side at temperature of 190°C

BAKER RECIPE	MINI DONUTS	REGULAR DONUTS
CAKE DONUT MIX	1000 gm	1000 gm
Water (Cold)	500 gm	450 gm

INGREDIENTS

Refined Wheat Flour, Sugar, Edible Veg Oil, Nonfat Dry Milk, Egg Yolk Solids, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Dextrose, Salt, Buttermilk Solids, Natural Flavours

