

SWISSBAKE®
INNOVATIVE BAKING SOLUTIONS

CAKE DONUT MIX - VANILLA

Special formula mix for preparation of Cake Donut Donuts

DONUT MIX 1000 g/m Water (2x) Mix Donuts / Boule Donuts 400 g/m / 700 g/m

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

TIPS
For soft donuts the batter should be kept at room temperature should not exceed 22°C.

INGREDIENTS
Hydrated Wheat Flour, Sugar, Cocoa, Tapioca Starch, Egg, Tapioca Starch, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Calcium Dodecyl Sulfate, Natural Flavour).

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Product #C13340

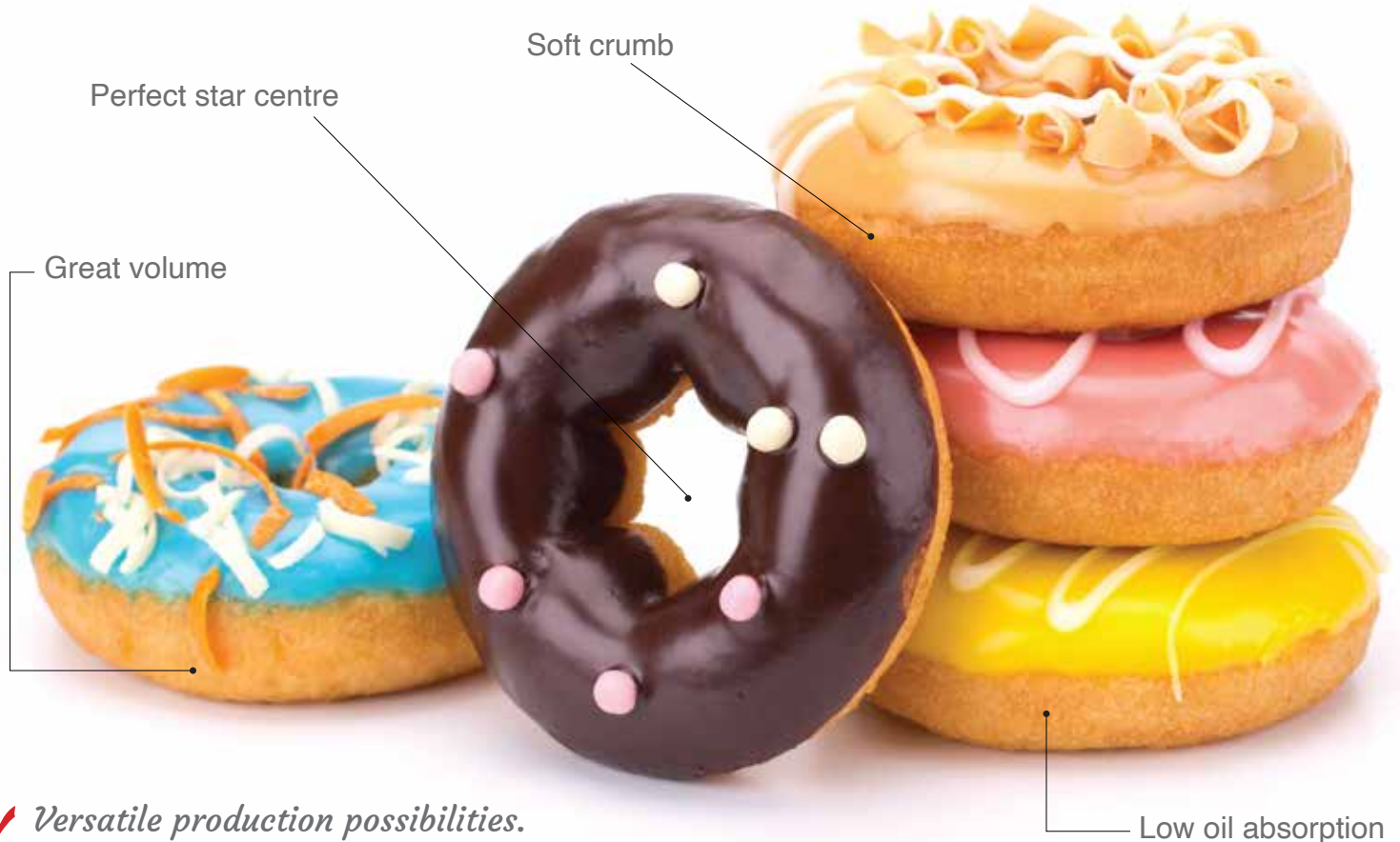
SwissBake Switzerland

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.*

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.

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

