



GTIN: 10041449100644

ITEM#: 735-0140

## KRUSTEAZ PROFESSIONAL CAKE DONUT MIX

Rich, buttery and dense interior texture with a crisp exterior  
Chemically leavened with a customized baking powder that causes the dough to rise  
Well suited for various icings, flavors and toppings

Shelf Life	Storage Temp Min	Storage Temp Max
365 days	32°F	95°F

### Ingredients

Enriched unbleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid) sugar, nonfat milk, soybean oil, Less than 2% of: baking soda, defatted soy flour, dextrose, egg yolks, salt, sodium acid pyrophosphate, spices, yellow 5, yellow 5 lake, yellow 6, yellow 6 lake.



### Preparation and Cooking

FULL BATCH	SMALL BATCH
32 oz (1 quart)	13 oz (1 1/2 cups)
70F Water	70F Water
5 LB (full bag) Mix	2 lb (7 cups) Mix

#### FOR DONUT HOLES:

1. Place water in mixer bowl; add mix. Mix on low speed 1 minute.
2. Change to medium speed and mix 1 minute.
3. Let batter rest 10 minutes.
4. Using #100 scoop, deposit batter into 375F-380F oil and deep fry approximately 2 minutes, turning after 45 seconds.

#### CAKE DONUT RECIPE:

Follow steps 1-3 above. Place mix into depositor. Dispense donuts into 375F-380F oil and deep fry approximately 45 seconds per side.

Do not eat raw batter.

HIGH ALTITUDE: Add 1 cup all-purpose flour and 3/4 cup water for every 5 lb of mix used.

#### HANDLING TIPS:

Oil temperature is critical.

Dip scoop in fry oil before scooping batter for easy release.

Deposit batter into oil rapidly for best results.

## Nutrition Facts

65 servings per Container

**Serving Size**

**1/4 cup dry mix**

Amount per serving

**Calories**

**130**

% Daily Value\*

<b>Total Fat</b> 0g	<b>0%</b>
<b>Saturated Fat</b> 0g	<b>0%</b>
<b>Trans Fat</b> 0g	
<b>Cholesterol</b> 10mg	<b>3%</b>
<b>Sodium</b> 310mg	<b>13%</b>
<b>Total Carbohydrate</b> 26g	<b>9%</b>
<b>Dietary Fiber</b> 1g	<b>2%</b>
<b>Total Sugars</b> 9g	
<b>Includes 8g Added Sugars</b>	<b>16%</b>
<b>Protein</b> 3g	
<b>Vitamin D</b> 0mcg	<b>0%</b>
<b>Calcium</b> 20mg	<b>0%</b>
<b>Iron</b> 1mg	<b>6%</b>
<b>Potassium</b> 60mg	<b>0%</b>

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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### Allergens



EGGS



MILK



PEANUTS



SOY



TREE NUTS



WHEAT