



KRUSTEAZ PROFESSIONAL CAKE DONUT MIX

Cake Donut Mix





Shelf Life

Storage Temp Min

32°F

Storage Temp Max

365 days

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

32 oz (1 quart) 70F Water 5 LB (full bag) 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.

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Nutrition Facts

65 servings per Container

Serving Size 1/4 cup dry mix

Amount per serving

Calories

Calcium 20mg

Potassium 60mg

Iron 1mg

130

0%

6%

0%

Jaiories	
	% Daily Value*
Total Fat 0g	NaN%
Saturated Fat 0g	NaN%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 310mg	13%
Total Carbohydrate 26g	9%
Dietary Fiber 1g	2%
Total Sugars 9g	
Includes 8g Added Sugars	16%
Protein 3g	
Vitamin D 0mcg	0%

* 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.