



GOLDEN CAKE DOUGHNUT

OVERVIEW

A top quality Baking Powder Leavened Doughnut,,Should have a bold golden appearance, soft and short eating and also provide excellent keeping qualities.,,The standard recipe only requires the addition of Water,,BAKELS GOLDEN CAKE DOUGHNUT MIX gives the best possible combination of these properties,,BAKELS GOLDEN CAKE DOUGHNUT MIX produces Doughnuts as well as Belgium Waffles with excellent flavour profile.,,While warm, coat with a combination of Cinnamon and Castor Sugar or cool and dip in prepared flavours using both Apito flavouring Pastes and NZB SUPERFINE FONDANT.,,Bakels Golden Cake Doughnuts mixed with BAKELS CHOCOLATE, HAZELNUT or WHITE TRUFFLE mixes offer further opportunities to promote high class finishing techniques.,,Bakels Golden Cake Doughnuts can also be dusted with FIL-O-FINE DUSTING SUGAR

USAGE

Blend with water before passing through dropper directly into fryer.

INGREDIENTS

Wheat Flour, Sugar, Wheat Starch, Vegetable Oil, Whey Powder, Soya Flour, Raising Agent (500, 450), Whole Egg Powder, Salt, Emulsifier (471), Stabiliser (412), Flavour, Folic Acid

PACKAGING

Code	Size	Type	Palletisation
3754-51		Plastic Bag	

METHOD

Group 1	
Ingredient	KG
Water (variable)	1.100
Bakels Golden Cake Doughnut Mix	2.500
TOTAL WEIGHT	3.600
Total Weight: 7.200	

DESCRIPTION

1. Place Group 1 ingredients in mixing bowl fitted with paddle.,2. Mix on slow speed for 1 minute, scrape down.,3. Mix for 1 minute on medium speed. Do not over mix.,4. Allow to rest for 5 minutes.,5. Deposit into fryer and fry at 190°C until golden brown.,6. Recommended batter temperature 18-20°C.



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

24 Months (720) days



TYPE

Powder



ALLERGENS

Gluten, Egg, Milk, Soy



CATEGORY

Cakes, Muffins & Slices, Doughnuts



INGREDIENT FEATURES

Halal



FINISHED PRODUCT

Doughnut