



# Yeast Raised Donut Manual

Technical Guide and Key Factors for Successful Yeast Raised Donuts

# Handling Instructions

## SCALING

- Scale donut mix, water and yeast. Weigh the water and adjust the water temperature to achieve a 78° - 80° F dough temperature.

## MIXING

- Mix on 1st speed for one minute. This will mix the dough slowly, so the flour doesn't give you a flour shower! On a three-speed mixer, turn the machine up to second speed. On a four-speed mixer, turn the machine up to third speed. Develop the dough for 8-10 minutes or until it reaches window pane.
- Window pane is a test to check for gluten development. Take a piece of dough and stretch it between your fingertips. If it stretches easily and can be seen through like a window pane, then the dough is ready. If it feels stiff or sticky or doesn't stretch easily, then it needs another minute or two. At that point, test the dough again.
- Temp the dough to make sure it's reached Desired Dough Temperature (DDT). If dough is cooler than DDT, need to increase fermentation time. If dough is warmer than DDT, need to decrease fermentation time.

## FERMENTATION

- Remove the developed dough from the mixer, and place in a tub to bulk ferment, covered. The dough can also be bulk fermented in the bowl, or covered on the bench. Bulk ferment for 45 minutes.
- The dough is finished fermenting when it has risen, looks smooth and rounded and looks as if it expanded to an additional 30% of its original size.

## BENCHING

- Divide the dough into 6-8 pound duffs or bundles. Round the dough and let bench, covered for approximately 15 minutes or just until the dough has relaxed enough to roll out comfortably.

## ROLLING & CUTTING

- Lightly dust the bench with flour and roll the dough to 1/3 of an inch thick. A great way to measure this is to check the dough width using a donut stick. If it's the same thickness as the donut stick, it's perfect! Be sure to relax the dough before cutting.
- The first dough bundle or first cut will be used to cut rings and donut holes. Be sure to cut through the dough completely and be careful handling it for uniform shape and size. Place rings on a separate donut screen from the holes.
- Remember: the shape of the donut going onto the screen is the same coming out of the fryer.
- The second dough bundle or cut will be used for long johns and bismarks. The dough must be docked before cutting. Place dough on donut screens, set aside scraps.
- The remaining dough bundles can be used to make tiger tails or twists, knots, pershings, and bear claws.
- Take remaining dough scraps and knead into a bundle. Let bench, covered for 20 minutes for the dough to relax before rolling again. Make fritters.

## PROOFING & FLOOR TIME

- For each type of yeast raised donut, after make-up, place in proof box for approximately 30 minutes. Proof box should be set at 95°-110° F with 60-80% relative humidity. Donuts are finished proofing when they have doubled in size and when they fill in when depressed lightly with a fingertip.
- Remove donuts from proof box and let floor for 5-10 minutes, uncovered. This is to dry out the donuts so they won't blister when fried.



Cut 1

Rings and Donut Holes



Cut 2

Long Johns and Bismarks



Cut 3

Twists and Pershings



Cut 4

Fritters

# Handling Instructions

## YEAST RAISED DONUT WATER TEMPERATURE CHART

To obtain a dough temperature of 78-80° F, this chart has been computed to run a 50 lb bag.

		MIX TEMPERATURE (F°)															
		90	88	86	84	82	80	78	76	74	72	70	68	66	64	62	60
ROOM TEMPERATURE (F°)	90	31	33	35	37	39	41	43	45	47	49	51	53	55	57	59	61
	88	33	35	37	39	41	43	45	47	49	51	53	55	57	59	61	63
	86	35	37	39	41	43	45	47	49	51	53	55	57	59	61	63	65
	84	37	39	41	43	45	47	49	51	53	55	57	59	61	63	65	67
	82	39	41	43	45	47	49	51	53	55	57	59	61	63	65	67	69
	80	41	43	45	47	49	51	53	55	57	59	61	63	65	67	69	71
	78	43	45	47	49	51	53	55	57	59	61	63	65	67	69	71	73
	76	45	47	49	51	53	55	57	59	61	63	65	67	69	71	73	75
	74	47	49	51	53	55	57	59	61	63	65	67	69	71	73	75	77
	72	49	51	53	55	57	59	61	63	65	67	69	71	73	75	77	79
	70	51	53	55	57	59	61	63	65	67	69	71	73	75	77	79	81
	68	53	55	57	59	61	63	65	67	69	71	73	75	77	79	81	83
	66	55	57	59	61	63	65	67	69	71	73	75	77	79	81	83	85
	64	57	59	61	63	65	67	69	71	73	75	77	79	81	83	85	87
	62	59	61	63	65	67	69	71	73	75	77	79	81	83	85	87	89
	60	61	63	65	67	69	71	73	75	77	79	81	83	85	87	89	91

- A friction factor for a 50 lb bag of mix is 35° F.
- Always check the dough temperature after the dough is mixed. Friction factors vary with the amount of dough, the size of the bowl and the mixing time. If the friction factor is not 35° F, do not use this chart. Compute the water temperature to be used by the standard formula. There will be times when ice water must be used.
- Dough temperature adjustment – 3° F at tap = 1° F at bowl

# Handling Instructions

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## FRYING

- The donut fryer should be attended to before prep starts. First, turn on the hood. Second, turn on the fryer, make sure the fat is at least 2 inches deep. Set the fryer to 375° F and only fry donuts when that temperature has been achieved.
- Since Yeast Raised Donuts do not need to be submerged in the donut shortening, the kettle only needs to have a standard amount of fat in it. Usually 2" - 2.5" of depth.
- Place the fry screen into the cradle and lower slowly into the fryer so that the donuts release and float off the screen. This step is important for the final yeast jump. Fry for one minute then flip using donut sticks and fry for another minute. Lift up the donut screen using the cradle and place donut screen on drainboard. Donuts will temp at 200° F internally when fried correctly.
- Donut Frying Order: Fry old fashioned donuts first. Fry cake donuts second. Fill fryer and fry cake donut holes. Refill fryer and fry yeast raised donuts.

## Best Practices

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- USE COMPRESSED YEAST. If using instant dry yeast, use manufacturer's suggested usage levels and temperature recommendations.
- CALCULATE the water temperature to get proper dough temperature.
- SCALE all ingredients carefully.
- MIX dough for 8-10 minutes until dough is well developed.
- LET dough ferment for 45-60 minutes.
- CUT and bundle dough into desired pieces, allow to rest for 10-15 minutes.
- PROOF donuts 25-30 minutes at 95°-110° F and 60-80% relative humidity.
- LET donuts dry on screens for 5-10 minutes before frying.
- FRY yeast raised donuts at 375° F.

## Storage

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### RECOMMENDED STORAGE PRACTICES

- Store in cool & dry place.
- Store food out of direct sunlight.
- Rotate goods when placing them in storage by placing the new items behind the old items to ensure that older items are used first using the first in, first out inventory rotation.
- Implement FIFO. What is FIFO? First In, First Out, commonly known as FIFO, is an asset-management and valuation method in which assets produced or acquired first are sold, used, or disposed of first.
- Store Dawn donut mixes in original container or bag if the container is clean, dry, and intact.

### BAG LOT CODES

- The Julian code on the bag shows the production date. The first number is the year and the second number is the day of the year (X-XXX). As an example a product with 1-262 = September 19th, 2021 (the 262nd day of 2021).
- The shelf life depends on the specific product category.  
Yeast Raised Donuts = 210 days  
Standard Cake Donuts = 120 days  
Old Fashioned Cake Donuts = 150 days
- To calculate the expiration date, add the number of days of shelf life from the table to the production date.

## Safe Food Handling Instructions

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- Keep raw flour/dough separate from other foods, cook thoroughly before eating, wash work surfaces, utensils, and hands after touching raw flour/dough.
- These instructions are intended as a guide and may require changes to fit individual shop conditions.



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