



# Cake Donut Manual

Technical Guide and Key Factors for Successful Cake Donuts

# Handling Instructions

## DESIRED DOUGH TEMPERATURE (DDT)

Example shown below by arrows: Room temperature of 72° F and cake donut mix temperature of 74° F – use 79° F water.

		MIX TEMPERATURE (F°)													
		90	88	82	78	74	70	66	62	58	54	50	46	42	40
ROOM TEMPERATURE (F°)	90	45	49	53	57	61	65	69	73	77	81	85	89	93	95
	88	46	51	55	59	63	67	71	75	79	83	87	91	95	97
	86	49	53	57	61	65	69	73	77	81	85	89	93	97	99
	84	51	55	59	63	67	71	75	79	83	87	91	95	99	101
	82	53	57	61	65	69	73	77	81	85	89	93	97	101	103
	80	55	59	63	67	71	75	79	83	87	91	95	99	103	105
	78	57	61	65	69	73	77	81	85	89	93	97	101	105	107
	76	59	63	67	71	75	79	83	87	91	95	99	103	107	109
	74	61	65	69	73	77	81	85	89	93	97	101	105	109	111
	72	63	67	71	75	79	83	87	91	95	99	103	107	111	113
	70	65	69	73	77	81	85	89	93	97	101	105	109	113	115
	68	67	71	75	79	83	87	91	95	99	103	107	111	115	117
	66	69	73	77	81	85	89	93	97	101	105	109	113	117	119
	65	71	75	79	83	87	91	95	99	103	107	111	115	119	121
	62	73	77	81	85	89	93	97	101	105	109	113	117	121	123
60	75	79	83	87	91	95	99	103	107	111	115	119	123	125	

### NOTE:

- There may be times when it will be necessary to use crushed ice.
- Dough temperature adjustment = 3° F at tap and 1° F at bowl.

# Handling Instructions

## SCALING

Properly scale the water and mix using an accurate scale. A balance beam scale or digital scale can be used.

## MIXING

- Place ingredients into the bowl. The order ingredients are added into the bowl is important to ensure proper batter hydration and to make mixing easier. First, add the water, then add the mix.
- Turn the mixer onto 1st speed for one minute. This will mix the batter slowly, so you don't give yourself 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 batter for 2 minutes.
- When finished mixing, temp the batter to make sure you've reached DDT.

## FLOOR TIME

The next, and most important step is to let the batter rest for 10 minutes. The batter can rest in the bowl or in the hopper, baker's choice.

## FRYER PREP

The donut fryer should be attended to before prep starts. First, turn on the hood. Second, turn on the fryer, adding more fat if needed. Set the fryer to 375° F and only fry donuts when that temperature has been achieved.

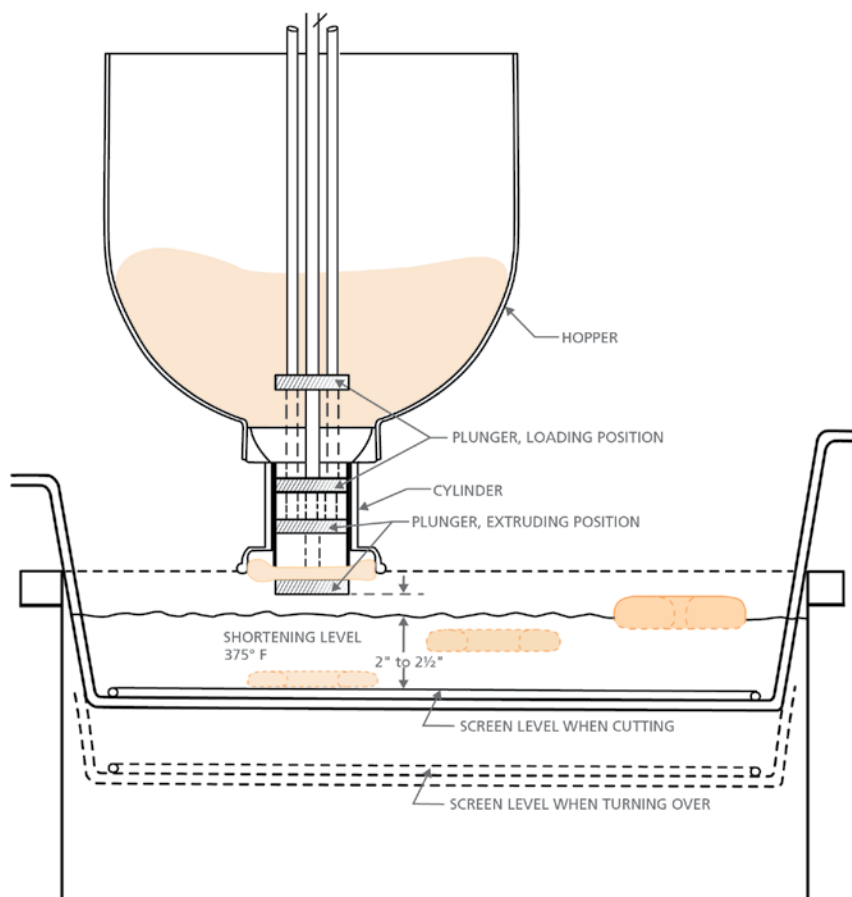
## FRYING

- Cake donuts require specific fryer and hopper settings. The fat needs to be 2 - 2.5" deep, and the bottom of the hopper needs to be 1- 1.5" over the surface of the fat.
- Load the hopper with batter, then place hopper over the top left corner of the kettle and drop donuts in a straight line towards the right top corner, being sure to use smooth motion with a brief pause in between. Continue to the next row, this time working from right to left in a straight line. Continually working the fryer in this manner will keep donuts in the same order for flipping and frying. Fry for one minute then flip using donut sticks and fry for another minute. Slide a donut screen with cradle under the donuts and scoop out of the fryer. Donuts will temp at 200° F internally when fried correctly. Let cool for 15-20 seconds, transfer to glazing screen and decorate.

## DONUT HOLES

After cake donuts are finished, refill the kettle so the fat is 1 inch from the bottom of the hopper. Switch out the hopper for a donut hole plunger, and load with prepared cake donut batter. Place hopper over the top left corner of the kettle and drop donuts in a circular pattern working from the outside of the kettle, then inwards. Working quickly, gently flip the donut holes with sticks to keep them from sticking them together. Then, using a screen or submerger, place it on top of the frying donut holes to submerge for 1 ½ minutes. Remove the screen or submerger, slide another screen with cradle underneath the donut holes and remove from fat. Place on drainboard for 15-20 seconds.

## DONUT HOPPER - PROFILE VIEW

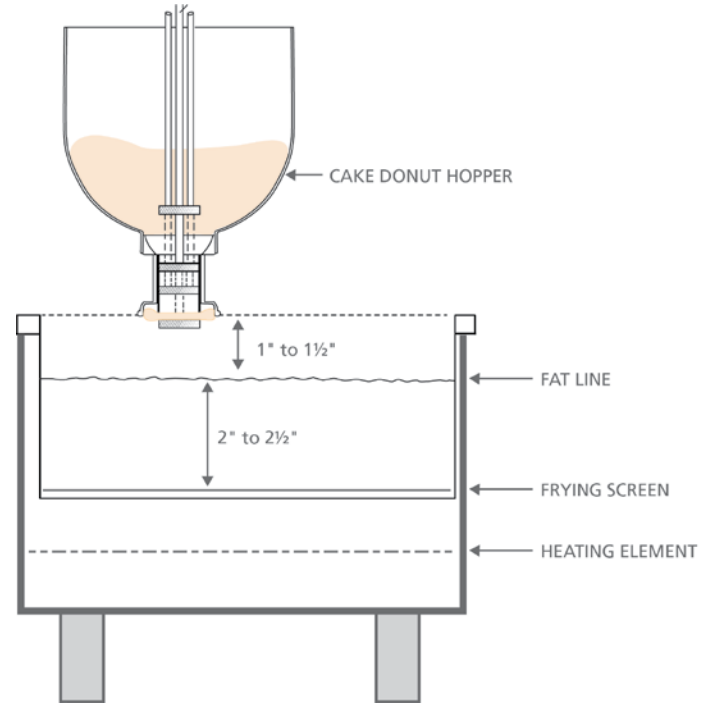


# Best Practices

- CALCULATE the water temperature to get proper batter temperature.
- SCALE all ingredients carefully.
- MIX the cake donut batter according to bag directions.
- ALLOW cake donut batter to rest for proper floor time.
- CAKE donut cutter height should be between 1-1 ½" above shortening.
- SHORTENING needs to be 2 – 2.5" deep, and the bottom of the hopper needs to be 1 – 1.5" over the surface of the fat.
- FRY donuts at recommended temperature:

TEMP. (F°)	ITEM	TIME PER SIDE
325 - 350 F	Old Fashioned Donut	10 seconds, flip
		60 seconds, flip
		60 seconds
375 F	Plain and Flavored Cake Donut	60 seconds, flip
		60 seconds

- Option: Reduce dropping distance by adding additional screens
- 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 donut.



**DONUT HOPPER & FRYER - PROFILE VIEW**

# Storage

## 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.
- 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 262<sup>nd</sup> 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

- 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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