



Old Fashioned Cake Donut Manual

Technical Guide and Key Factors for Successful Old Fashioned Donuts

Handling Instructions

DESIRED DOUGH TEMPERATURE (DDT)

- The lower DDT gives you a larger bloom with defined petals, the warmer DDT will remove petals and give a small crack.
- Because the DDT for old fashioned donuts is so low, always use either water that has been refrigerated overnight, or ice water to mix.

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 it's reached DDT of 60° F.

FLOOR TIME

- ZERO floor time. Unlike classic cake donuts, the batter for an old fashioned should not rest because the batter must stay cold.*
*For floor time instruction, follow bag directions and adjust for shop conditions.

FRYING

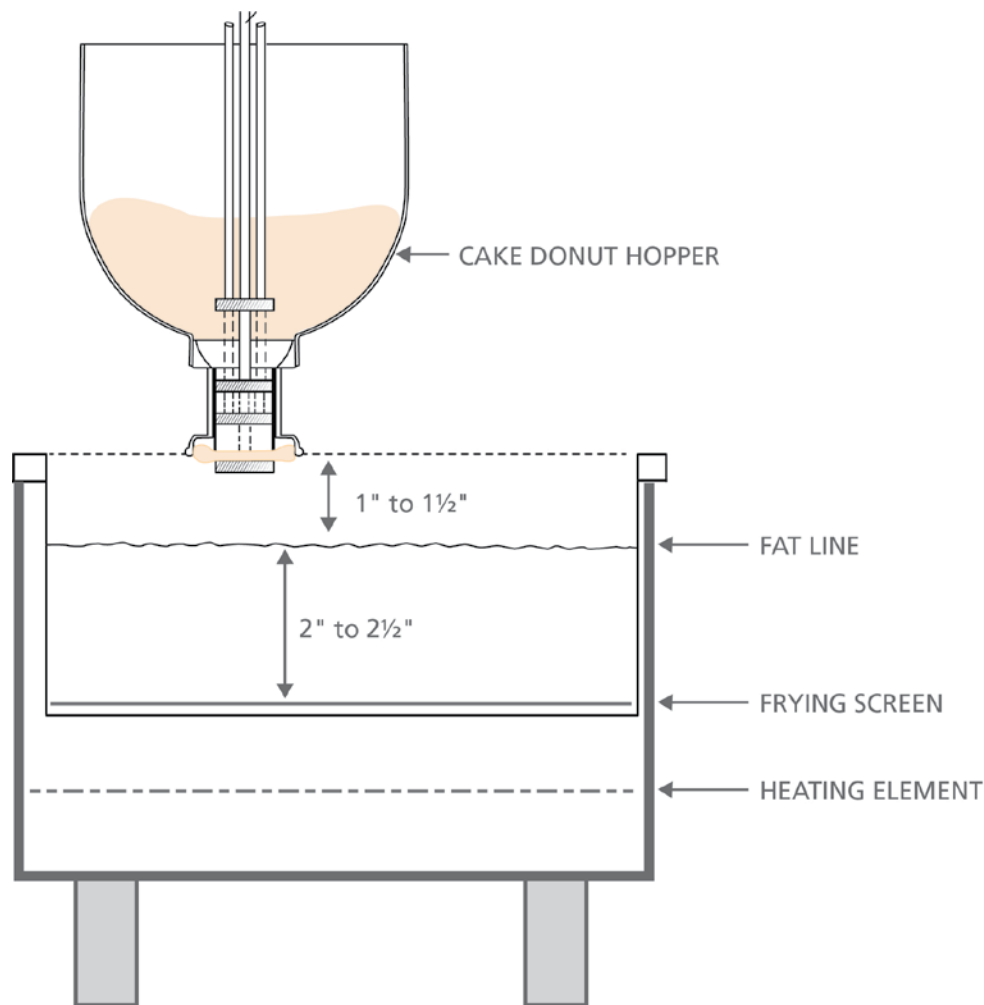
- The donut fryer should be attended to before prep starts. First, turn on the hood. Second, turn on the fryer, adding more fat if needed. Set the fryer to 340° F to 350° F and only fry donuts when that temperature has been achieved. (Fryer can be adjusted as low as 325° F if petals aren't opening the way you would like them to).
- Old fashioned 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" to 1.5" inch 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. After donuts have risen to the surface, wait approximately 10 seconds, and flip gently, fry for one minute and 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. Let cool for 15- 20 seconds, transfer to glazing screen and enrobe in donut glaze immediately.
- Option: Reduce dropping distance by adding additional screens

Best Practices

- CALCULATE the water temperature to get proper batter temperature.
- SCALE all ingredients carefully.
- MIX the old fashioned cake donut batter donut batter according to bag directions.
- ALLOW cake donut batter to rest for proper floor time.
- CAKE donut cutter height should be between 1-1.5" 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:

- Donut Frying Order:
 1. Fry old fashioned donuts first
 2. Fry cake donuts second.
 3. Fill fryer and fry cake donut holes.
 4. Refill fryer and fry yeast raised donut.

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



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.
- 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

- 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.

The Dawn Difference: Technical Support

At Dawn, our promise is to help our customers grow their bakery business. Part of this means being an indispensable business partner for the bakers we serve – providing the innovation and inspiration to build their businesses. When you partner with Dawn you get added value support from a team of bakery experts – our Technical Sales Team. Our TSR Team has a commitment to understand your needs and partner with you to develop solutions to meet them.



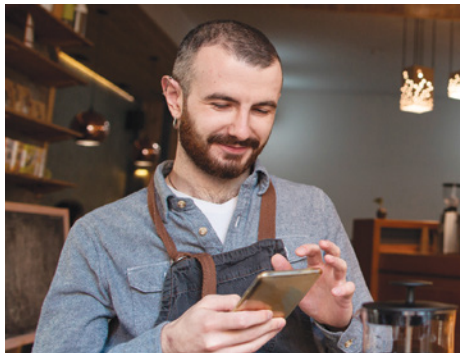
Bakery Experience

The Dawn TSR Team has years of experience in the baking industry. With their in-depth Dawn Product knowledge they help bakeries with product and production expertise in all channels. Many TSRs have had personal experience on the retail side of the business, several having owned their own bakeries. The Dawn TSR Team understands your needs.



Troubleshooting

Our TSRs work with you to troubleshoot and perfect your products. No matter what the product concern, they have the expertise to advise you. The Dawn TSR Team will partner with you on technique, oven and product temperatures, using the best equipment or even passing along industry tips & tricks. No problem is too big or too small.



Market Knowledge

All members of the Dawn TSR Team are trained and certified with continuous product knowledge. They use current market insights, real world experience and ongoing training to ensure they are sharing products and solutions that your customers want today.



Maximizing Profitability

There are many different ways to increase bakery profitability. From ensuring your equipment is operating efficiently and identifying labor saving strategies to effectively merchandising product or training your team, our knowledgeable TSR Team is ready to help.



Personalized Solutions

Our TSRs make it a point to understand your unique needs and provide assistance right at your bakery. If you want to develop strategies for higher productivity, create new, signature products or drive growth through smarter operations or innovation, the Dawn TSR Team is ready to support.



Dawn Foods helps customers grow their business by providing industry-leading products, innovation, profitable solutions, and expertise you can depend on. From corner bakeries and leading manufacturers to foodservice operators and in-store bakeries, **Dawn is your partner for bakery success.**

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