

Sassy's Sugar Doughnuts

TIPS FOR MAKING THE PERFECT DOUGHNUT



The advantages of our **Long-Life Doughnut Mix** are:

- **Mix Today, Use Tomorrow** - our mix lasts days after mixing if refrigerated.
- **Long Life** - our dry mix lasts up to 12 months from manufacture in a cool, dry place.
- **All Natural** - our mix is a blend of 100% natural ingredients with no artificial flavours, no artificial colours, no preservatives, no trans fats.
- **Excellent Taste** - our mix is our best-selling product primarily because it simply tastes the best - thanks to the high-quality British flour.

Note: These tips are relevant when using baking soda (cake) based doughnut batter mixes only.

Such as Sassy's Sugar Doughnuts Batter Mix.

1. Use the Correct Batter Temperature

In general, the correct batter temperature is 22-24°C at the time of depositing it into the frying oil.

If the batter is too warm the doughnuts may “ring-out” - be mis-shappen.

If the batter is too cold, the doughnuts will stay under the oil, fry too slowly and crack open or ball up. They may also absorb too much oil and loose volume.

2. Use the Correct Rest Time

Once the batter is mixed it is essential to allow enough time for the water to react with the gluten in the flour, this will usually take in excess of 10 minutes. The batter will have achieved the ideal consistency when it snaps. To test this, dip a spatula into the mix pull it out and the mix should stretch slightly and then snap. If the mixture runs off the spatula it is too thin and should be left to rest for a few more minutes.

Completing this step ensures that the doughnuts will achieve proper volume and absorb the ideal amount of oil.

If you are freezing or chilling the batter this rest time is not necessary, but you must return the batter to the correct temperature before using it.

3. Use the Correct Frying Temperature

The correct temperature for frying is between 180°-195°C we recommend starting at 180°, this reduces the fumes from the oil and minimises energy consumption.

If the oil is too hot the doughnuts will fry too quickly on the outside and you will lose volume, creating a very dense doughnut.

If the oil is too cold, the doughnuts will spread too rapidly and form large irregular rings, crack open, be pale in appearance and absorb more oil.

4. Maintain the Correct Oil Level

We recommend a distance of 25-30mm between the bottom of the depositor and the surface of the oil. (For manual depositing)

If the oil level is too high on our automatic machine the doughnuts may ride over the guides, or not flip properly. This will cause the doughnuts not to cook properly and can cause jams in the machine.

If the oil level is too low the doughnuts may turn in dropping and produce irregular shapes.

If you follow the tips above you should make doughnuts which keep well and have a good structure.

If your doughnuts lose volume or are mis-shaped follow the tips above, making small changes and checking that these make an improvement. If you need further help please contact us.

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