

# Sassy's Sugar Doughnuts



## HOW TO MIX LONG LIFE DOUGHNUT BATTER

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.

### How to Prepare Your Mix, Make a Batter

This is the outline of the steps involved in creating the perfectly formed doughnut batter. Please use these steps in conjunction with the **Tips Sheet & Mixing Amounts Sheet**

1. First, ensure you have all the ingredients necessary - **doughnut mix, whole eggs, 100% pure sunflower oil & warm water** (do not exceed 40°C). Note: it is strongly recommended that all ingredients are kept at under 3°C in an air-tight container in a fridge or cool box when not in use/in transport.
2. After you have gathered sufficient ingredients return them to near-room temperature. The ideal temperature of ingredients at the mixing stage is between **22°-24°C**. *Tip: If you are working in a cold environment, place each ingredient into a stainless-steel bucket & place into a sink of warm water (30°C) until ingredients have reached the target temperature.*
3. Measure out the weight of each ingredient in accordance with the Mixing Amounts Sheet.
4. Gently whisk the **eggs** (yolk & whites) together into **whole liquid egg** & combine with the **sunflower oil** & the **warm water**. Then, gently whisk together.
5. Pour the **Long-Life Doughnut Mix Powder** in 3 equal & separate amounts into the **liquid mix** (step 4) until the liquids are absorbed, stirring gently with a whisk (wetting). Total wetting time should be **1 minute**.
6. Mix everything together at **800RPM** for **1 minute** & then scrape the sides of the mixing bowl/bucket. Repeat this until the total mixing time is **3 minutes**. Note: do not mix for longer than 3 minutes, as this will produce a tougher, bread-like texture.
7. Your **doughnut batter** is almost ready.

8. Allow the batter mix to stand for at least **10 minutes**, this lets the water to react with the doughnut mix. Before use, check that the batter has reached the correct breaking consistency when dropped off a spatula. **Alternatively**, immediately refrigerate (for use in the coming hours or days) or immediately freeze (for use in the coming days, weeks, or months).
9. Ensure your frying oil is at **180°C+** before you deposit your doughnut batter. You can decide how crispy you want the outside of your doughnut to be, by **adjusting** the frying time (45 seconds for soft, lightly crisped doughnuts; 1 minute for darker, crispier doughnuts).

**Important Note:**

After mixing, ensure that there is a minimum amount of batter in the depositor/hopper depending on your doughnut depositor system. The weight will force the system to deliver the doughnut in its correct shape. The minimum amount of batter for your depositor/hopper will be:

Manual depositor: 500g

Semi-automatic hopper: 750g

Automatic hopper: 1kg

If you have any questions about the mixing process, or indeed about doughnut making generally, please do get in touch.

email: [Support@sassy糖doughnuts.co.uk](mailto:Support@sassy糖doughnuts.co.uk)

Tel: 07957818724

- *comprehensive training is available, please ask us for more details* -