



FRENCH CRULLER DOUGHNUT MIX

DOUGHNUT ARTIST SERIES™

A TRULY PREMIUM DOUGHNUT MIX COLLECTION FOR THE EXPERIENCED MASTER BAKER

Unlimited design capabilities

Soft, airy, delicious egg flavor.

Available in 30 lb. bags.

Store in a cool, dry place.

INGREDIENTS:

WHEAT STARCH, CORN FLOUR, PALM OIL, DRIED EGG WHITES, SODIUM CASEINATE, DRIED EGG YOLKS, MONO & DIGLYCERIDES, NONFAT DRY MILK, SALT, LEAVENERS (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), N&A FLAVOR, GLUCONO DELTA LACTONE, DEXTROSE, SOYBEAN OIL, DEFATTED SOY FLOUR, NATURAL COLOANT.



FOR MORE INFORMATION:

information@sunrisefoodservice.com
sunrisefoodservice.com/doughnut-artist-series
(Please see our website translation in Khmer)

Toll Free: (877) 905-9658 Phone: (323) 264-8364
Text: (323) 894-7850 Fax: (323) 264-8374



Introducing our Doughnut Artist Series!

Our Doughnut Artist Series was born out of the belief that Doughnut Bakers are true Artisans and that several small innovations can come out of a 30 lb. bag.

The Doughnut Innovators strive to provide a highly, customized experience to all doughnut lovers.

For this, they deserve a premium product line that includes choice customer service, packaged in a colorful palette of flavors that speak directly to the artist within. The items are color-coded to make your back of house easier.

Distributed exclusively by
Sunrise Foodservice, Inc.

The Bakery Specialist

We offer a broad scope of traditional foodservice items with a focus on fresh foods and staples for bakeries.



FRENCH CRULLER DOUGHNUT MIX

DOUGHNUT ARTIST SERIES

TRY ALL OF OUR PREMIUM GLAZE, YEAST RAISED & CAKE DOUGHNUT MIX VARIETIES

50 lb Bag Signature Glaze

50 lb Bag Premier Yeast Raised Doughnut Mix

50 lb Bag High Yield Doughnut Mix

50 lb Bag Spice Cake Doughnut Mix

50 lb Bag Vanilla Cake Doughnut Mix

50 lb Bag Buttermilk Bar Doughnut Mix

50 lb Bag Chocolate Cake Doughnut Mix

50 lb Bag Old Fashioned Cake Doughnut Mix

30 lb Bag Red Velvet Cake Doughnut Mix

30 lb Bag Blueberry Cake Doughnut Mix

30 lb Bag Vegan Cake Doughnut Mix

30 lb Bag French Cruller Doughnut Mix

	INGREDIENTS	SMALL BATCH	LARGE BATCH
STAGE 1	DOUGHNUT MIX	5 lb	30 lb
	HOT WATER	8 lb 12 oz	52 lb 8 oz
BATTER TEMPERATURE:		85-90 °F	
FRYER TEMPERATURE:		375 °F	
FRY TIME:		2.5 min per side	

SUGGESTED INSTRUCTIONS:

Add 1/3 water to the bowl, then dry mix. While mixing on LOW speed, add remaining water. Mix for 3 minutes.

Mix on MEDIUM speed for 5 minutes.

Cut out with French Cruller Cutter.

*THESE INSTRUCTIONS ARE ONLY SUGGESTIONS.

	INGREDIENTES	LOTE PEQUEÑO	LOTE GRANDE
PASO 1	MEZCLA DE DONAS	5 lb	30 lb
	AGUA CALIENTE	8 lb 12 oz	52 lb 8 oz
TEMPERATURA DE BATIDO:		85-90 °F	
TEMPERATURA PARA FREÍR:		375 °F	
TIEMPO DE FREÍR:		2 ½ minuto por cada lado	

INSTRUCCIONES SUGERIDAS:

En un tazón añada la agua luego añada la mezcla de donas.

Mezcle a BAJA velocidad durante 3 minutos.

Continuar con la velocidad MEDIA durante 5 minutos.

Corte con cortador Cruller Francés

*INSTRUCCIONES SON SOLO SUGERENCIAS.

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